



# Fresno

*Capsicum annuum*



- Fresno Chile peppers look similar to jalapeños, growing to about 3 inches in length and ripening from green to red, but they have thinner walls, a milder heat level, and a more complex, fruity, smoky flavor in their mature red form.
- Great in salsas, pickled, roasted, in stir-fries and for hot sauces.
- Medium Heat Level

[Link to Fresno Seed](#)



## Louisiana Hot Sauce

Recipe found in *Hot Sauce!*, page 59.

This homemade Louisiana hot sauce features Fresno chiles, vinegar, garlic, and salt for a tangy, spicy kick. Perfect for drizzling over eggs, enhancing gumbo, or adding to a Bloody Mary, it's a versatile and flavorful addition to any kitchen. Easy to make and delicious, it's ideal for spice enthusiasts.

[Link to Hot Sauce!](#)



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