

NuMex Jalamundo

Capsicum annuum



- A jalapeño developed and released by New Mexico State University in 2009.
- 'Jalamundo' is a contraction of "jalapeño" and "mundo" (meaning "world" in Spanish), implying that it is as big as the world.
- Medium Hot Heat Level

Link to NuMex Jalamundo Seed



Cucumber Pepper Soup

Recipe found in: The Official Cookbook of the Chile Penner Institute, page 208.

Cucumber pepper soup is a refreshing and vibrant dish perfect for warm days. This chilled soup combines the crispness of cucumbers with the subtle heat of peppers, creating a harmonious balance of cool and spicy flavors. Blended to a smooth consistency and garnished with fresh herbs, it's a light and invigorating option that highlights the best of seasonal ingredients.

Link to <u>The Official Cookbook of the Chile Pepper Institute</u>

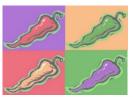


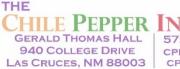
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