

a cookbook for the undecided

If you live in the South and order tea in a iced restaurant, you get the question "Sweet or unsweet?" New Mexico has its own question: "Red or green?" Chile, that is. The question is so important to New the State Legislature named it the official state question of New Mexico in 1999.

Peppers from New Mexico are mild to moderate in heat, hotter and richer in flavor, and are preferred in dried Mexican diners that form for many uses. The green tends to be hotter, while the red has a more pungent but notso-hot taste. On the Scoville heat rating scale of 0 to 300,000, the New Mexico chile is rated 500 - 1000.



For the most part, green chiles are fresh, while red chiles are dried. All chiles start off green and turn red or yellow as they ripen. Most red chiles are dried, then reconstituted in hot liquid before use in cooking.





Notes

_

For more delicious recipes, visit www.reddorgreen.com

Join other chile lovers at www.facebook.com/reddorgreen

Got questions? Email reddorgreen@gmail.com



1000 College Blvd. Bldg. 15 Pensacola, FL 32504 850.123.4567 ©2012 Nancy Hamilton Electronic PrePress