

Chile Terminology

Adobo Sauce - Tomato based sauce used to can chipotles

aji - South American term for chile

Anaheim - a cultivar of the New Mexican pod type

Ancho - a pre-Columbian pod type from Mexico maturing to red (dried form)

campanulate - shaped like a bell

Capsicum - genus name for chiles

Capsaicin - one of the alkaloids in chile that makes it hot

Capsaicinoids - one of the groups of alkaloids in chiles that make them hot

Chile - anything consisting of the Capsicum plant or the fruit from the plant

Chili - a culinary dish consisting of chile powder, beans, tomato and ground beef

Chile Pasado - dehydrated green chiles that can be reconstituted for cooking

Chile Wilt - often refers to Phytophthora wilt caused by a fungus, can also refer to the fungal disease Verticillium

Rellenos - Culinary dish of stuffed fresh New Mexican chiles



Chiltepin - A wild variety of piquins also called bird peppers, wild bird peppers and birdseye peppers, usually round in shape

Chile piquin - wild red pepper that normally has a "bullet" shape

chipotle - A smoke-dried red jalapeno

compost - a mixture consisting of decomposed organic material used to fertilize and condition soil

cultivar - a cultivated plant variety

HPLC - High Performance Liquid Chromatography used to machine analyze pungency

Hybrid - the offspring of two genetically different plants

Long Green - the New Mexican pod type also called Anaheim, cultivars include NuMex Big Jim, NuMex Joe E Parker and Sandia

New Mexican - a pod type developed by Fabian Garcia of NMSU in the 1880's, sometimes mislabeled as 'Anaheim'

mole - a spicy sauce made of chiles and unsweetened chocolate

Mulato - similar to the ancho but brown at maturity

N-P-K - the amount of Nitrogen - Potassium - Phosphorous in a particular fertilizer

Paprika - any non pungent, red at maturity chile that is used as a spice or for color

Poblano - in U.S. produce markets, an green ancho or mulato (fresh form)

Pod type - a horticultural division of a species, i.e. jalapeno, bell, yellow wax, New Mexican etc.

Pungency - the heat of chiles



Ristra - a long "string" of New Mexican chiles used for storage and decoration

Scoville Heat Unit (SHU) - A measure of chile pungency named after Wilbur Scoville based on the dilution of chile samples until heat is no longer detected by a "taster".

Variety - a subdivision of a species consisting of naturally occurring or selectively breed populations or individuals.

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