

# How **HOT** Are the Peppers?

Scoville ranking from mild to hot. Weather, from year to year, will affect the heat. Not an exact science.

## Green Chile Peppers - Anaheim Varieties

All varieties of chiles below are grown at Tigges Farm, Greeley, Colorado

\***NuMex** (developed by New Mexico State University) - same variety as found in Hatch, New Mexico\*

Chile Variety	Heat	Scoville Units	Type
Sonora	Very Mild	300 - 600	* <b>NuMex</b> Green Chile Anaheim
Joe E Parker	Mild to Medium	1,500-3,500 ←	* <b>NuMex</b> Green Chile Anaheim ←(More frequently on the <b>mild</b> side)
Big Jim	Medium	2,000 - 4,000	* <b>NuMex</b> Green Chile Anaheim
Big Jim Mix	Medium to Medium Hot	4,000 - 5,000	All * <b>NuMex</b> Green Chile Anaheim's (A mix of Joe E Parker, Big Jim and Sandia Select)
<b>Sahuaro</b> Tigges Farm "Signature" Chile	Medium to Medium Hot	4,000 - 5,000	Green Chile Anaheim (Developed by John Bill, St Louis, MO) Tigges Farm " <b>Sahuaro Dip Mix</b> " is made from this chile.
Sandia Select	Hot	8,000 - 9,000	* <b>NuMex</b> Green Chile Anaheim

## Other Varieties of Chiles

Chile Variety	Heat	Scoville Units	Type
Poblano	Mild to Medium	2,000 - 4,000 →	Mexico Chile (More frequently on the <b>medium</b> side) → (Called Ancho Chile when dried)
Craigs Grande Jalapeno	Medium	2,500	California Chile
<b>Greeley Chubby</b> Tigges Farm "Exclusive"	Probably Medium	Not ranked	Developed at Tigges Farm, Greeley, CO (A cross between a Bell Pepper, Jalapeno and Fresno)
Inferno	Medium to Medium Hot	3,000 - 4,500 →	Hungarian Chile (More frequently on the <b>medium hot</b> side) →
Blazing Banana	Hot	3,000 - 6,000	Hungarian Chile
Fresno	Medium to Hot	2,500 - 8,000 →	* <b>NuMex</b> Chile (More frequently on the <b>hot</b> side) →
Cayenne	Very Hot	30,000 -50,000	South American Chile (Sold by the pound - not bushels)
Santaka	Very Hot	40,000 -50,000	Asian Chile (Sold by the pound - not bushels)

As **HOT** as you like them?