

Authentic Mexican Chiles



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Add a spark to any recipe with the distinctive flavor profiles of authentic Mexican chiles. Pure, characteristically pungent ingredients – unblended and dried from fresh chiles without the application of sulfites. Each chile variety is thoughtfully sourced and then monitored to provide optimum quality and reliable consistency. Now available **steam-treated** or irradiated, and in various formats. See website for our chile-infused smoked sea salts.

PRODUCT FORMAT		DESCRIPTION	FLAVOR	PUNGENCY (SHU)	APPLICATIONS
ANCHO (Mulato) <ul style="list-style-type: none"> • Flakes • Ground • Paste • Puree • Smoked 		Dried poblano chile with a color ranging from brick red to dark mahogany. One of the "holy trinity" of chiles, Ancho is one of the most commonly used chiles in Mexico.	Mild fruity flavor with hints of licorice, coffee, dried plum and raisin. Sulfite-free.	Typical range 1,000 to 4,000	<ul style="list-style-type: none"> • Marinades • Moles and other sauces
CHILACA <ul style="list-style-type: none"> • Flakes • Ground • Paste • Puree • Smoked 		Dried chile with an elongated shape and bright red to orange in color. Chilaca has a thinner skin than most chiles.	Mild chile flavor with a sweeter note than many other chiles, such as Ancho. Sulfite-free.	Typical range 3,000 to 7,000	<ul style="list-style-type: none"> • Marinades • Pickling • Sauces
CHILE de ARBOL <ul style="list-style-type: none"> • Flakes • Ground • Paste • Puree • Smoked 		Small, elongated dried chile with a brick red color. Chile de Arbol is related to cayenne and is fairly pungent.	Sharp, searing and acidic flavor with a mild grassy note. Sulfite-free.	Typical range 15,000 to 40,000	<ul style="list-style-type: none"> • Sauces • Soups • Stews
CHIPOTLE <ul style="list-style-type: none"> • Flakes • Ground • Paste • Puree 		Dried, smoked red jalapeño chile with a color ranging from dull red to coffee brown. Often called Chipotle Morita, Chipotle is a foundation flavor in Mexican and Southwestern cooking.	Sweet, smoky flavor with chocolate and tobacco tones, a rich finish and deep, full-bodied heat. Sulfite-free.	Typical range 15,000 to 30,000	<ul style="list-style-type: none"> • Marinades • Salsas • Sauces • Soups
GUAJILLO <ul style="list-style-type: none"> • Flakes • Ground • Paste • Puree • Smoked 		Dried chile with an elongated shape and a deep orange/red color. Guajillo is one of the most popular chiles in Mexico.	Slightly tannic, with flavor hints of berry, green tea and a medium sweet heat. Sulfite-free.	Typical range 2,000 to 8,000	<ul style="list-style-type: none"> • Chile sauces • Salsas • Soups • Stews
HABANERO <ul style="list-style-type: none"> • Flakes • Ground • Puree 		Dried a deep red to brown red color, Habanero is native to the Yucatan. Used in chutneys, sauces, salsas and marinades.	Extremely pungent with fruity citrus-like flavors and floral aroma. Sulfite-free.	Typical range 150,000 to 350,000	<ul style="list-style-type: none"> • Chile sauces • Chutneys • Salsas • Soups • Stews
PASILLA <ul style="list-style-type: none"> • Flakes • Ground • Paste • Puree • Smoked 		Dried chile with a wrinkled, elongated shape and dark, almost black, in color. Pasilla is also known as Chile Negro and is one of the chile "holy trinity."	Mildly pungent and somewhat bitter in taste with berry, grape and herbaceous tones. Sulfite-free.	Typical range 1,000 to 4,000	<ul style="list-style-type: none"> • Moles • Rich, creamy sauces • Seasonings