



CHEF CUBE
CLASSICS

CHEF CUBE CLASSICS DRIED CHILES



CHILES

Aji Amarillo, Ground	Qt., Gal., Lb.	Yellow, Peruvian; 2,500-10,000 Scoville
Aji Amarillo, Whole	Lb.	Medium heat, full bodied flavor
Aji Panca, Ground	Qt., Gal., Lb.	Red, fine texture; 500-2,000 Scoville
Aleppo Powder	Qt., Gal., Lb.	Red, flakes; 1,500 - 10,000 Scoville
Ancho, Ground	Qt., Gal., Lb.	Brownish-red; 500-4,000 Scoville
Ancho, Whole	Lb.	Earthy, mild and fruity, hints of coffee and raisin
Calabrian, Whole	Lb.	Red, Italian, spicy; 25,000-40,000 Scoville
Chipotle Morita, Ground	Qt., Gal., Lb.	Red, fine texture; 12,000-26,000 Scoville
Chipotle Morita, Whole	Lb.	Medium-hot, smoky; fruity notes
De Arbol, Ground	Qt., Gal., Lb.	Red-orange; 20,000-60,000 Scoville
De Arbol, Whole	Lb.	Bright red; searing heat
Ghost (Bhut Jolokia), Ground	Qt., Gal., Lb.	Yellow-orange to red; 350,000-550,000 Scoville
Ghost (Bhut Jolokia), Whole	Lb.	Among the hottest and most potent chiles
Guajillo, Crushed	Qt., Gal., Lb.	Diced; small irregular shaped pieces
Guajillo, Ground	Qt., Gal., Lb.	Red-orange to brown, Mexican; 1,000-7,000 Scoville
Guajillo, Whole	Lb.	Fruiter flavor, spicy with tangy berry notes
Habanero, Ground	Qt., Gal., Lb.	Subtle fruit, citrus notes; 150,000-300,000 Scoville
Jalapeno, Ground	Qt., Gal., Lb.	Yellow-green, medium heat; 8,000-30,000 Scoville
Mulato, Whole	Lb.	Large purple-black, medium heat; 500-2,500 Scoville
New Mexico, Ground	Qt., Gal., Lb.	Red-brown, mild heat; 700-4,000 Scoville
New Mexico, Whole	Lb.	Unique, complex flavor; earthy, slightly smoky.
Pasilla Negro, Ground	Qt., Gal., Lb.	Red-dark brown, fine powder; 1,000-7,000 Scoville
Pasilla Negro, Whole	Lb.	Tangy, rich and woody; notes of fruit
Pequin, Whole	Lb.	Reddish-orange, fiery, fruity; 30,000-60,000 Scoville
Serrano, Smoked, Ground	Qt., Gal., Lb.	Red-brown, pungent, earthy; 8,000-42,000 Scoville
Thai, Whole	Lb.	Red-brown, pungent heat; 70,000-130,000 Scoville