



Chile Pepper Scavenger Hunt

<http://www.thenibble.com/reviews/main/salts/scoville.asp>

Navigate through the suggested web site to learn more about chile peppers.

1. Where were chiles discovered and by whom?
2. The monks discovered chiles were a good substitute for _____.
3. Explain the “pungency” level.
4. Explain capsaicin and its effects on the body when consumed or touched.
5. What can you eat and drink to help extinguish the “burning” effect of hot peppers?
6. What scale is used to measure the heat or hotness of peppers and who invented it?
7. Identify the SHU ranges for the below heat levels:

Mild:	Hot Heat:
Medium Heat:	Extreme Heat:
8. Chiles are available in four different forms. What are they?
9. How many different types of chiles are cultivated throughout the world?

10. Rank the following by category and SHU from most (top of pepper template) to least (bottom of pepper template): Bell Pepper, Canned Green Chiles, Cayenne (long), Chili Powder, Chipotle, Crushed Red Pepper, Habanero, Jalepeno (early), Louisiana Hot Sauce, Naga Jolokia, Serrano and Tabasco Sauce (Habanero)



11.

Use the Chile Glossary to describe each of the following chiles and how they are commonly used in cooking.

Type of Chile	Description	Use in Cooking
Bhut Jolokia (Ghost Chile)		
Cayenne		
Chipotle		
Habanero Chile		
Jalapeno Chile		
Peperoncini		
Poblano		
Serrano Chile		