





chill with a chili

Chili

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graph TD; Chili --> Home; Chili --> History; Chili --> Products; Chili --> Uses; Chili --> Contacts; Home --> Buy; Home --> LOGIN_SIGN_UP[LOGIN/SIGN UP]; Home --> Shopping_Car[Shopping Car]; Products --> Add_to_cart[Add to cart]; Uses --> Nutrition; Uses --> Recipes; Uses --> Medicial_uses[Medicial uses];
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Home

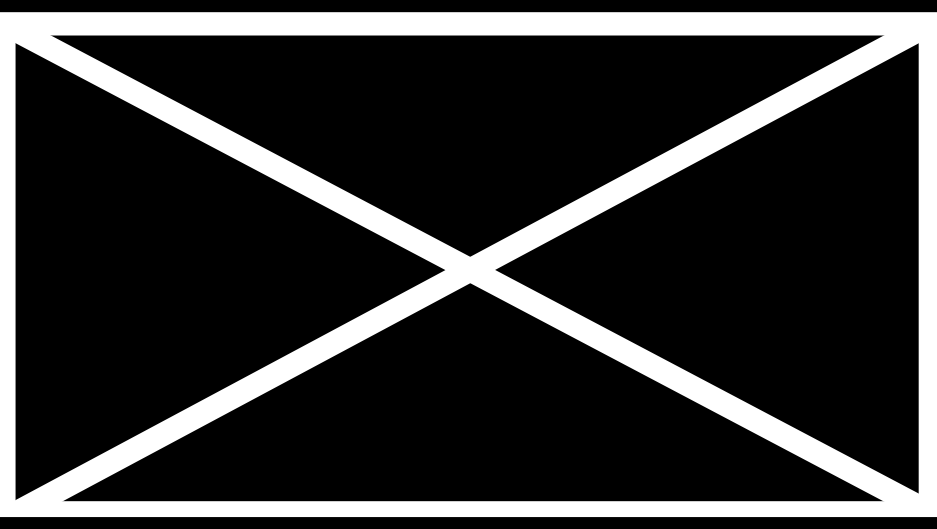
Buy
LOGIN/SIGN UP
Shopping Car

-History

-Products - Add to cart

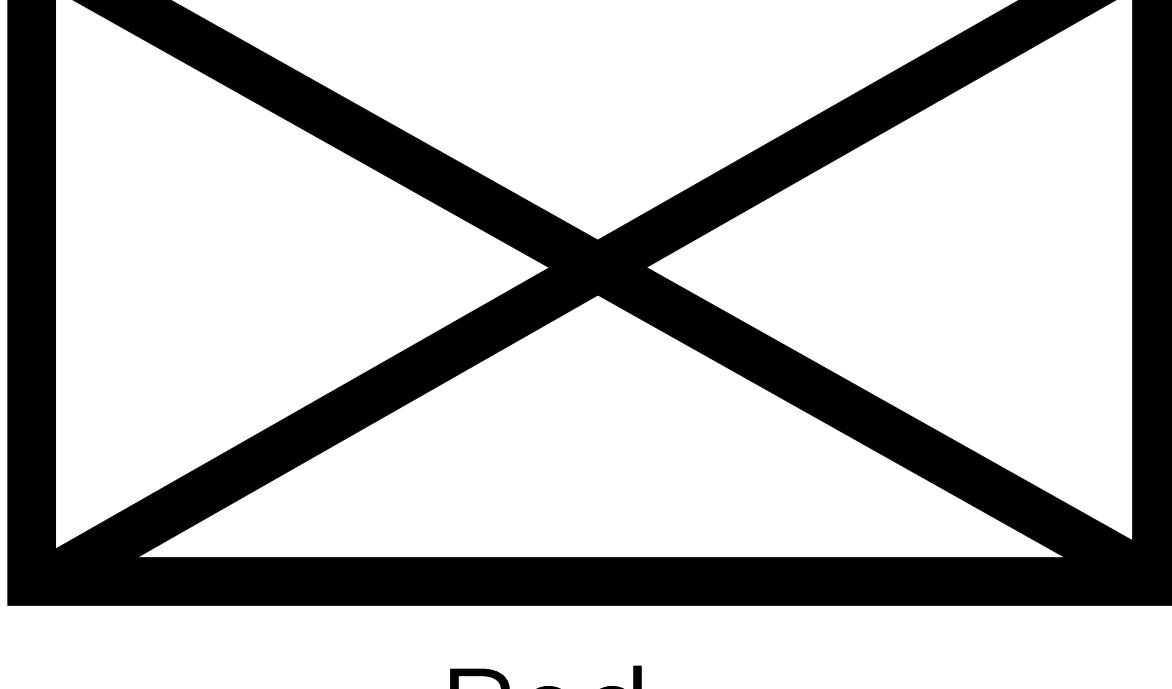
-Uses — Nutrition
Recipes
Medicial uses

-Contacts

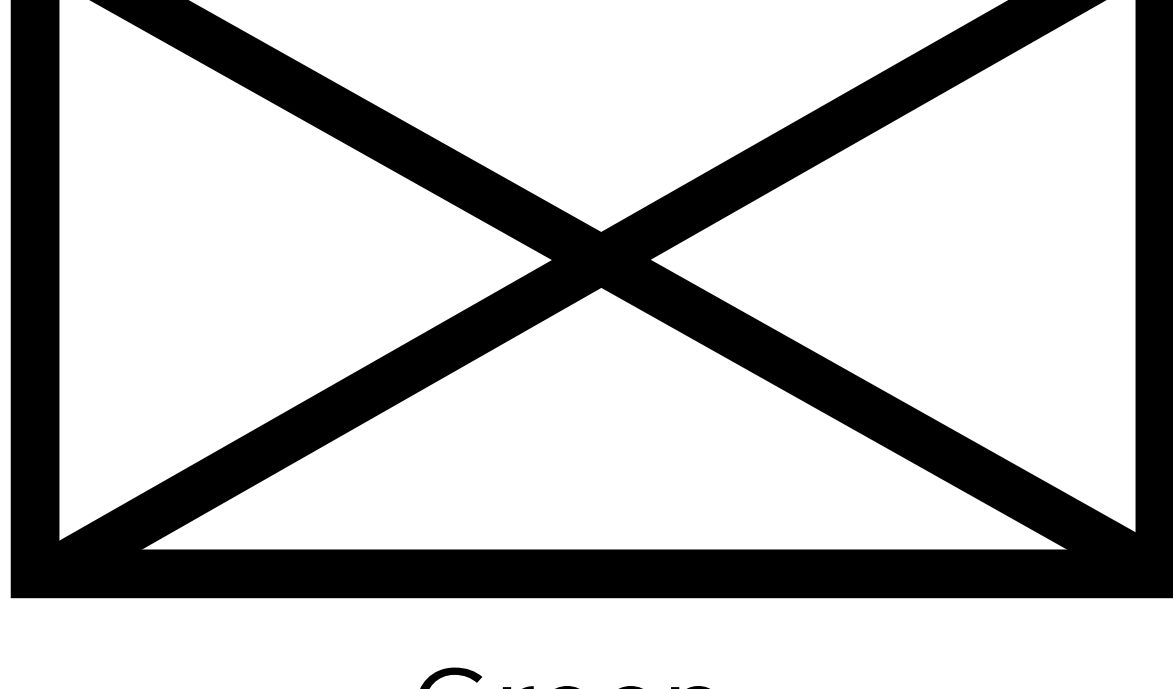


Give a hot eat of veggies,
even with the hotter one.

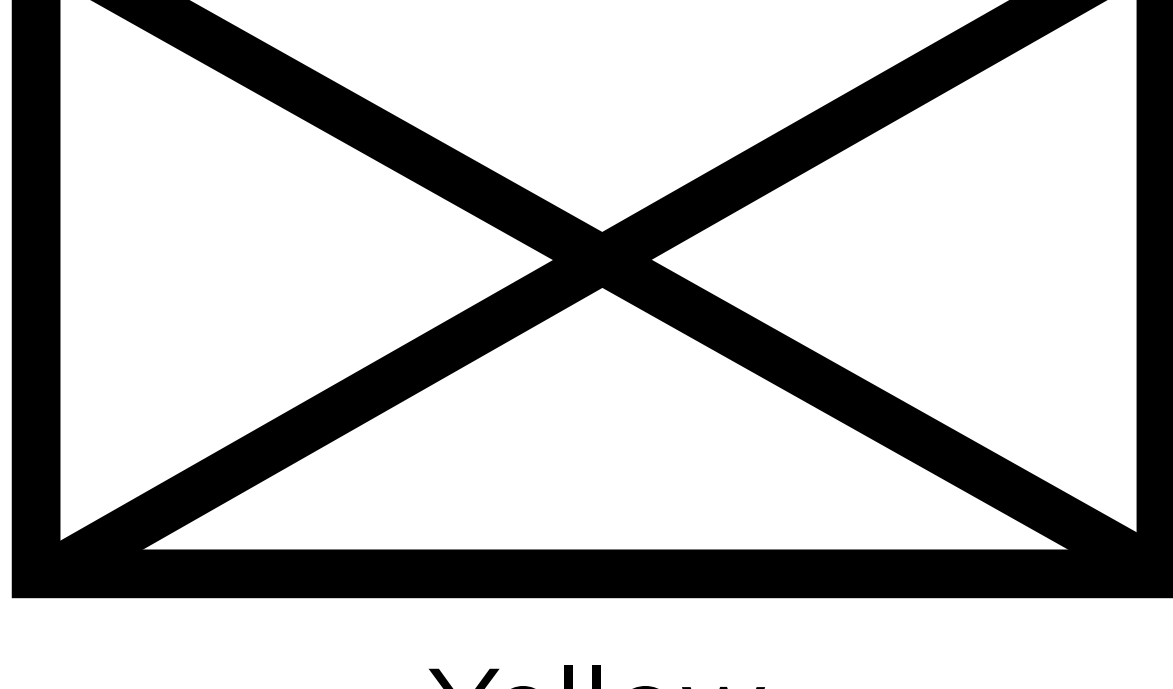
BUY NOW!



Red



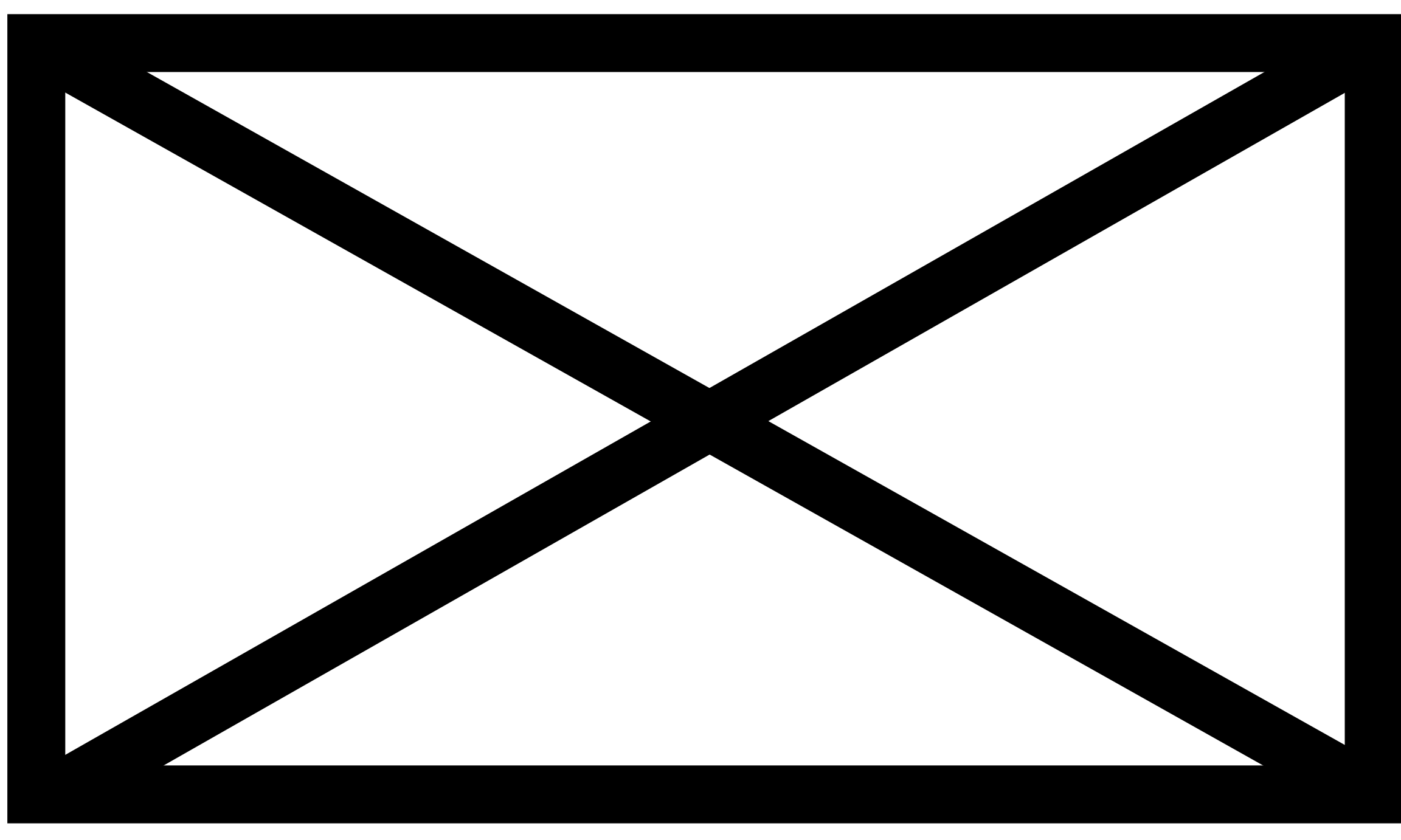
Green



Yellow

World's Variety Chilli Seeds

History



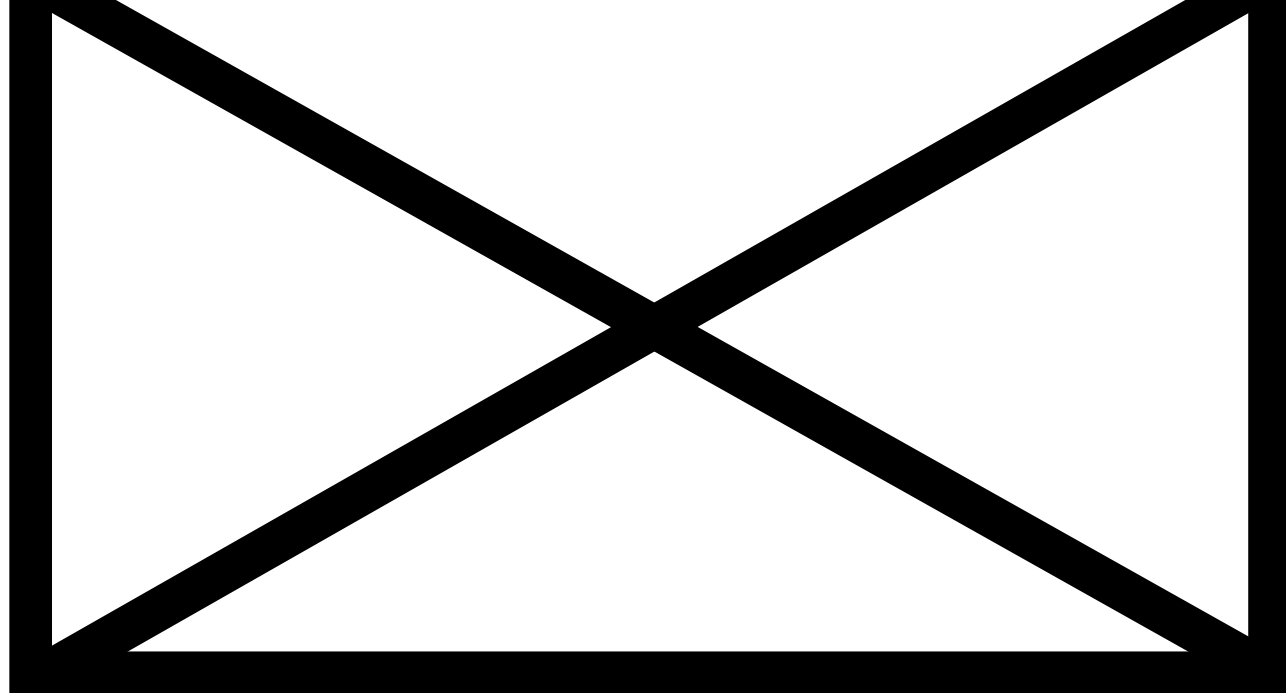
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After one of the return trips, her spirit wrote down the first recipe for chili con carne: chili peppers, venison, onions, and tomatoes. Another yarn goes that Canary Islanders who made their way to San Antonio as early as 1723, used local peppers and wild onions combined with various meats to create early chili combinations

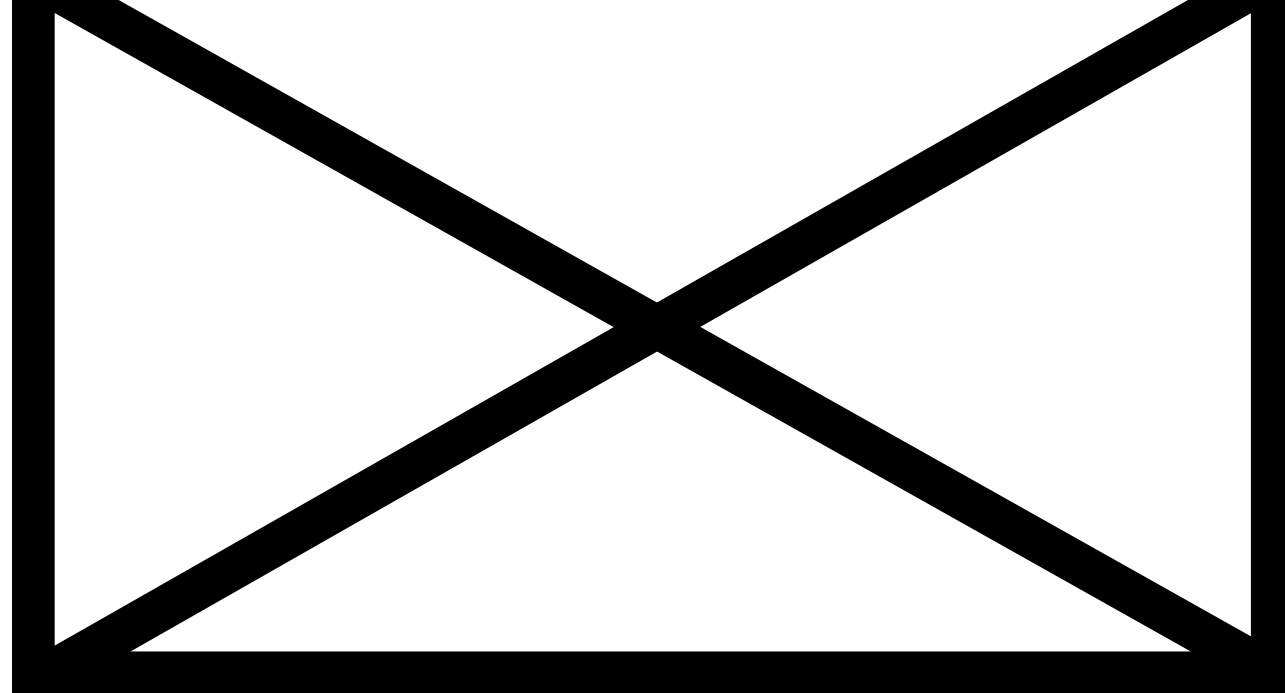
Products

Santaka Pepper



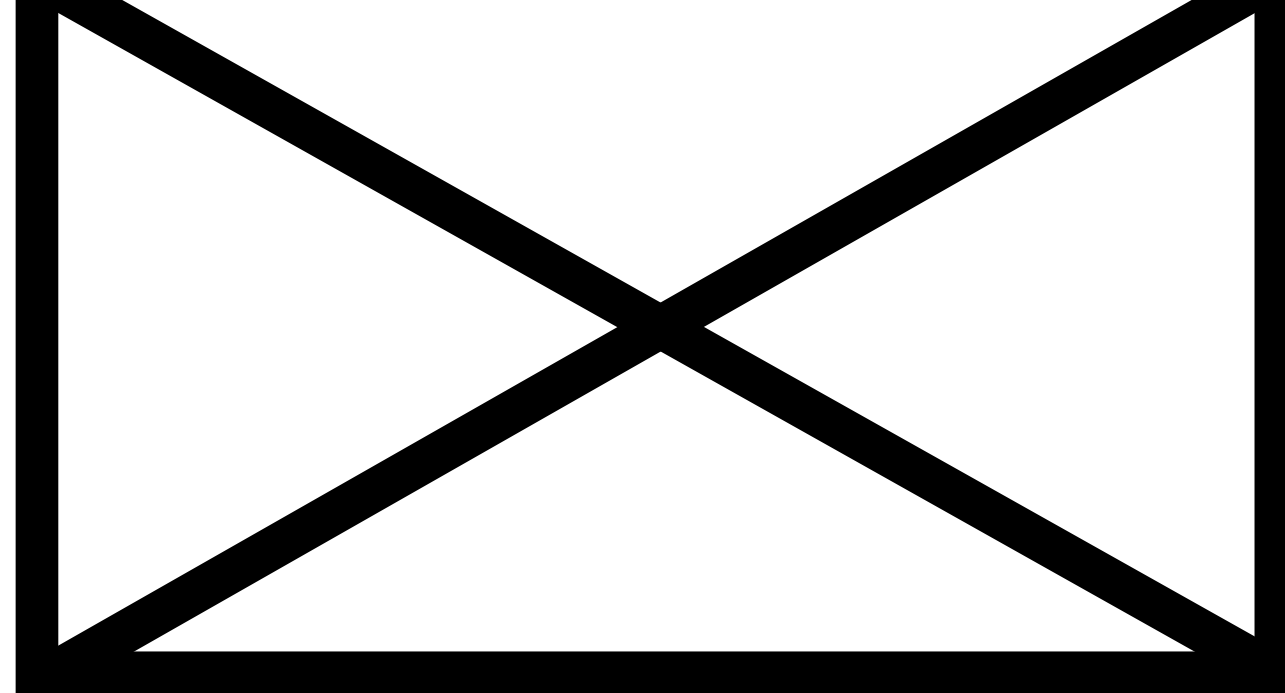
ADD TO CART

Guntur Sannam Chile



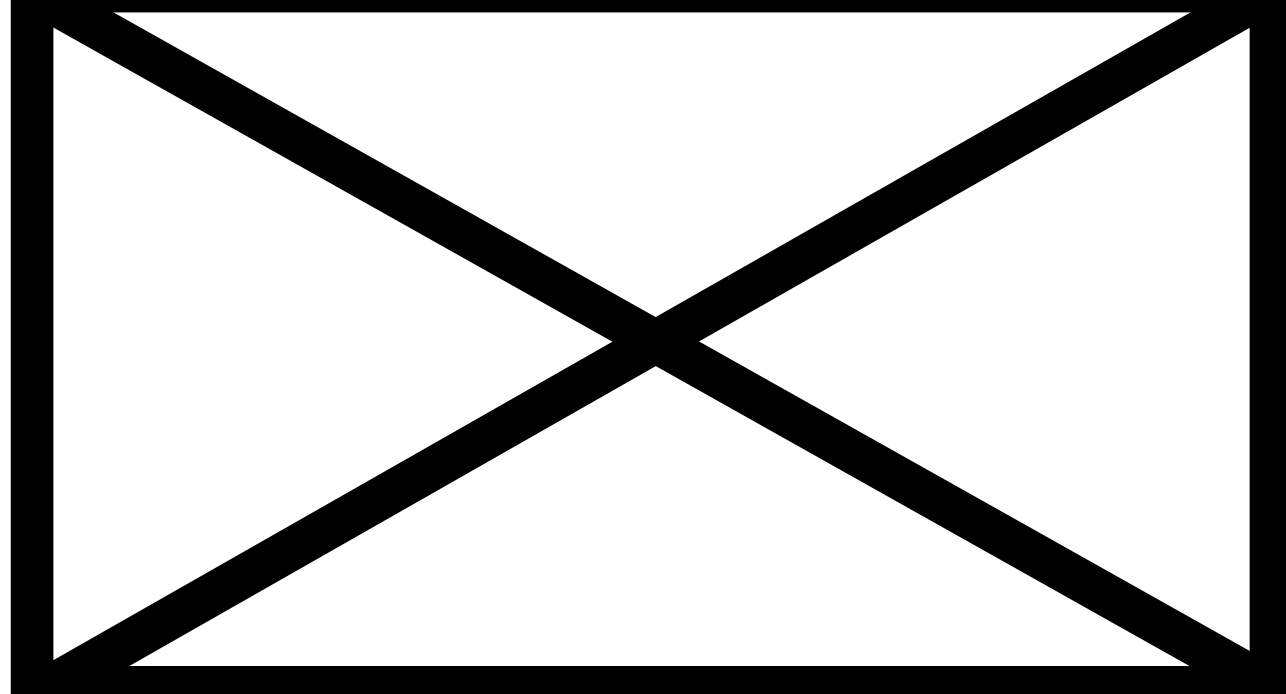
ADD TO CART

Purira Chili Pepper



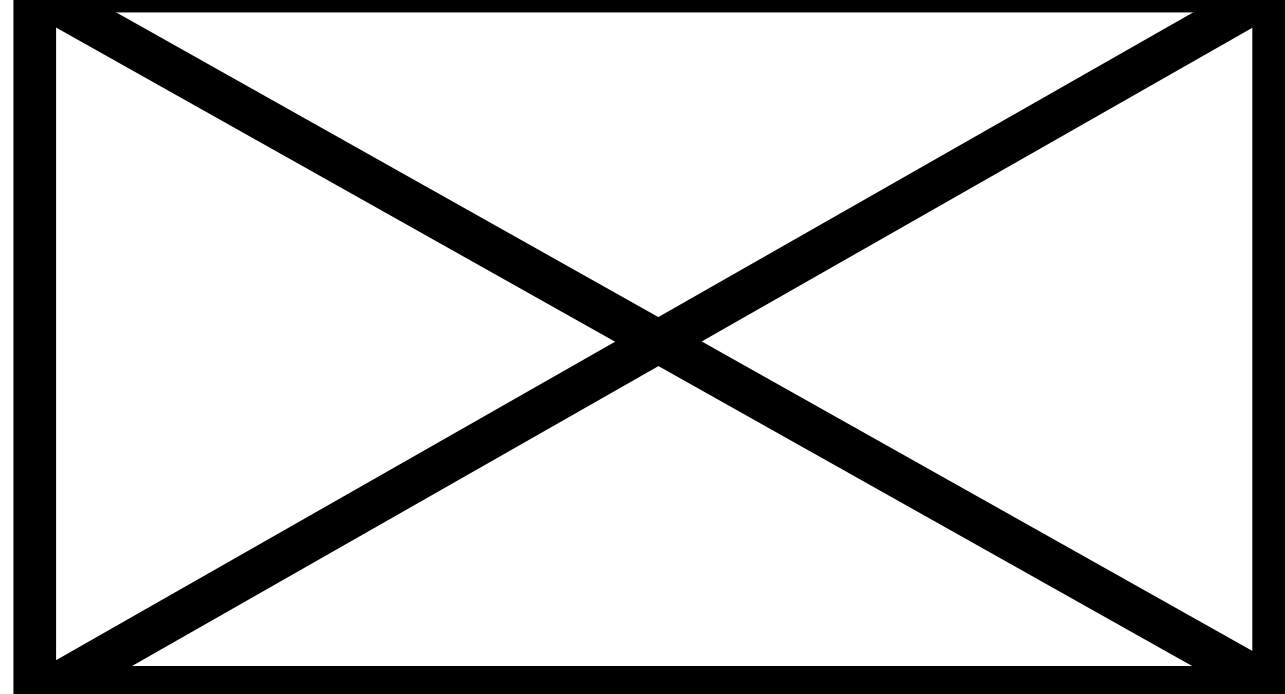
ADD TO CART

Golden Cayenne Pepper



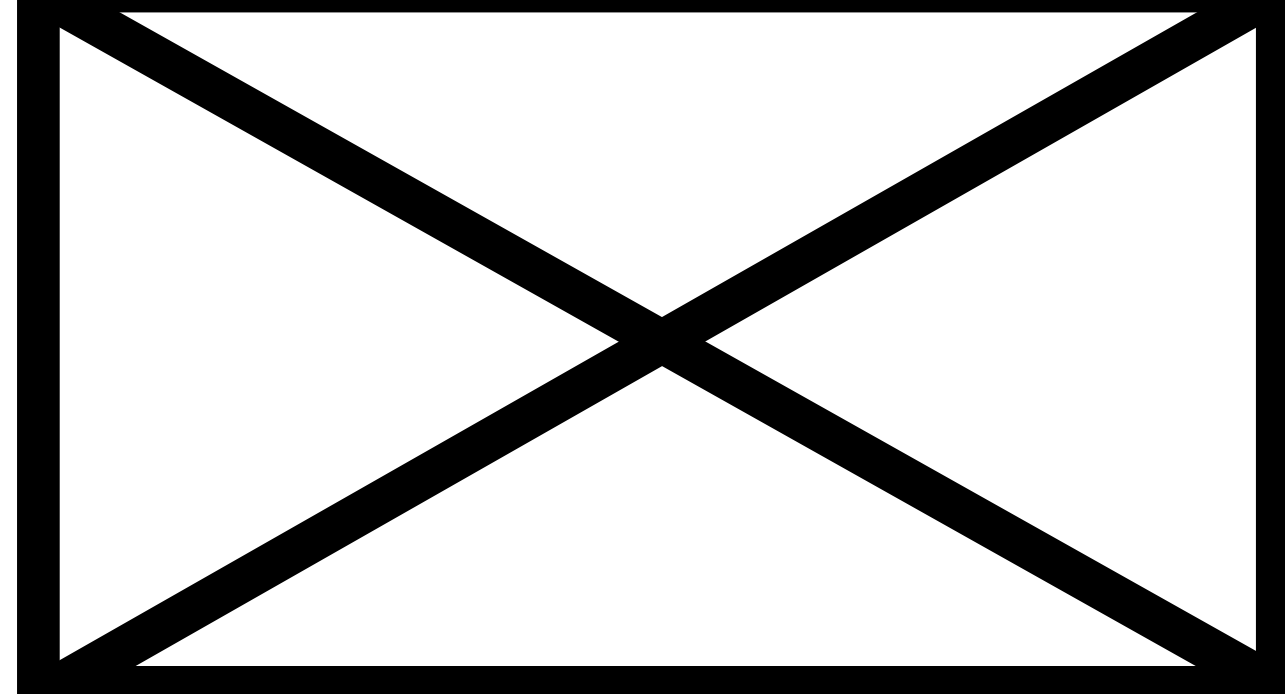
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Serrano Pepper



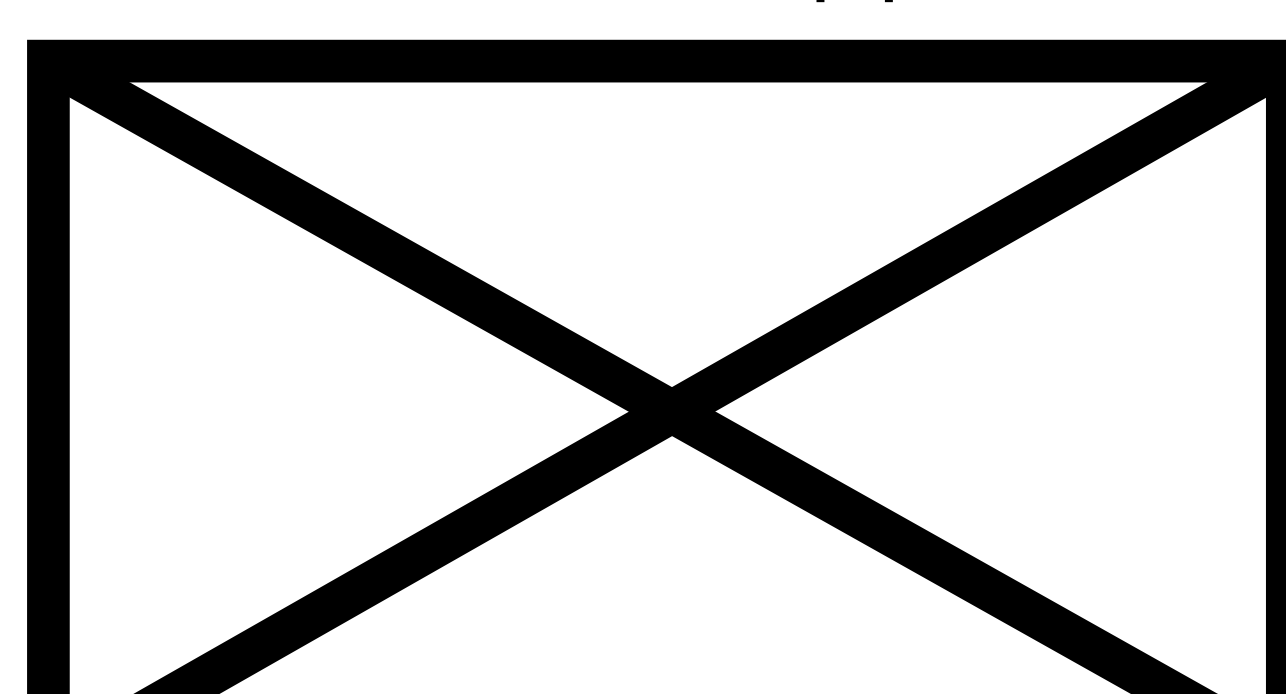
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Cayenne Chile Pepper



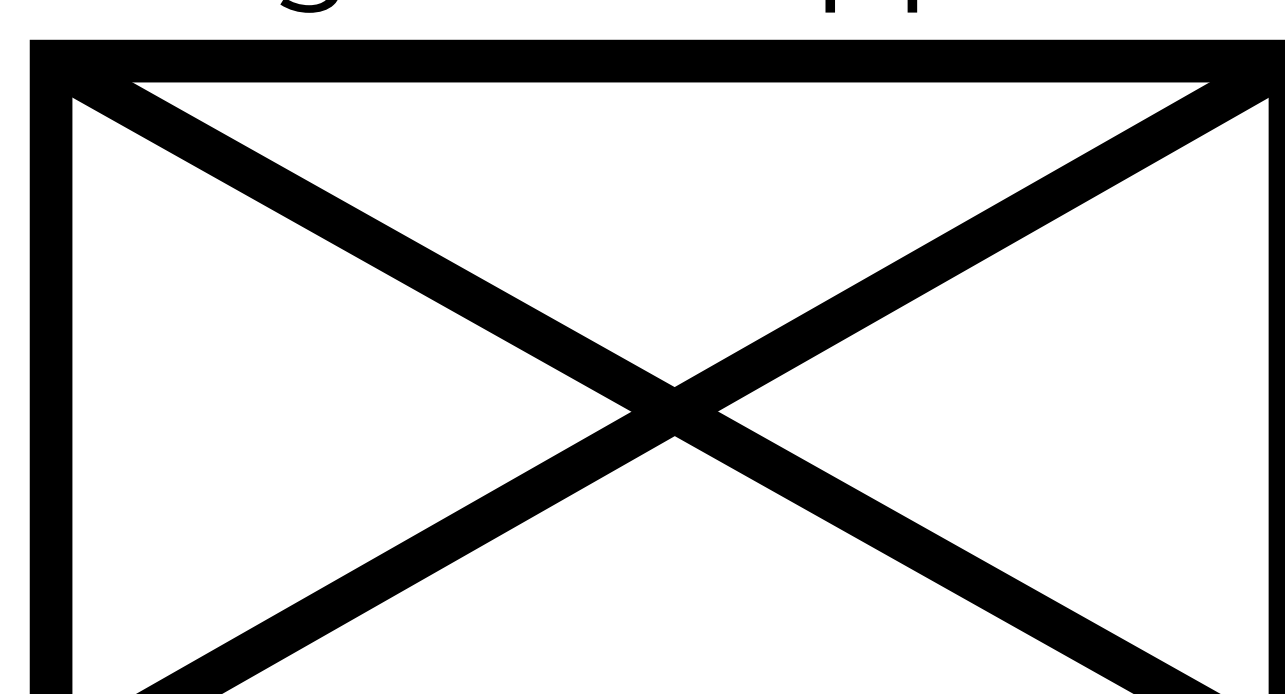
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Barker's Hot Pepper



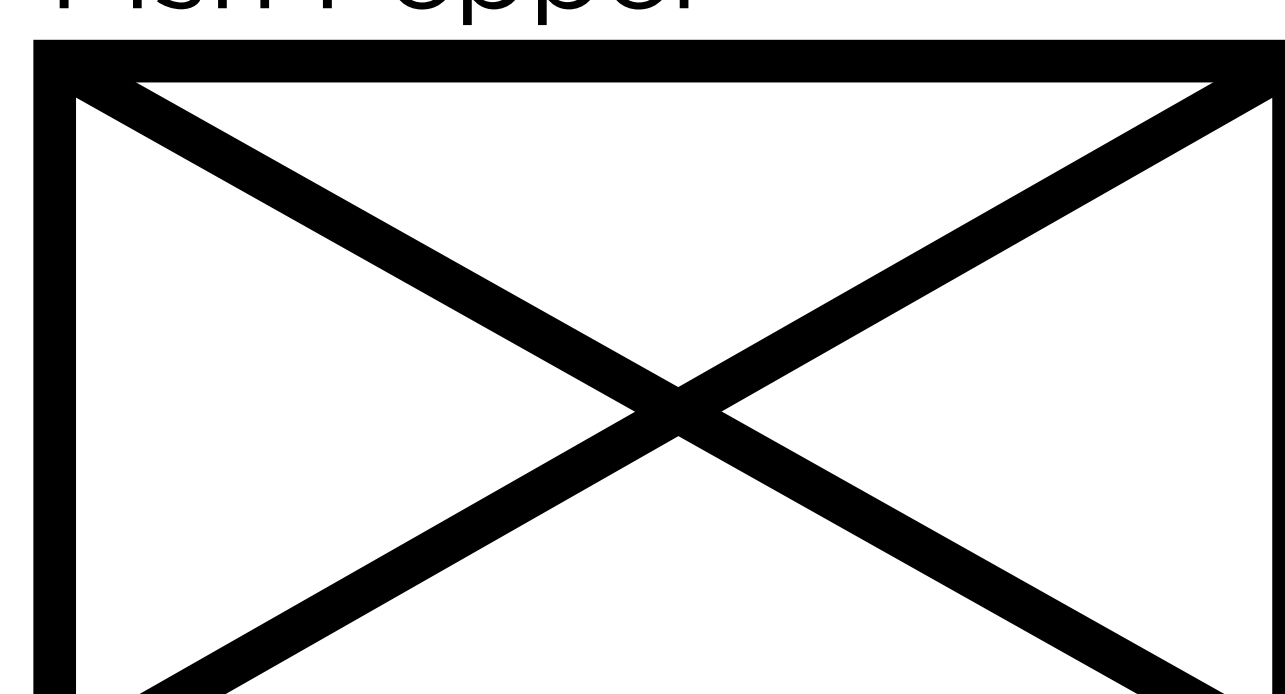
ADD TO CART

Kung Pao Pepper



ADD TO CART

Fish Pepper

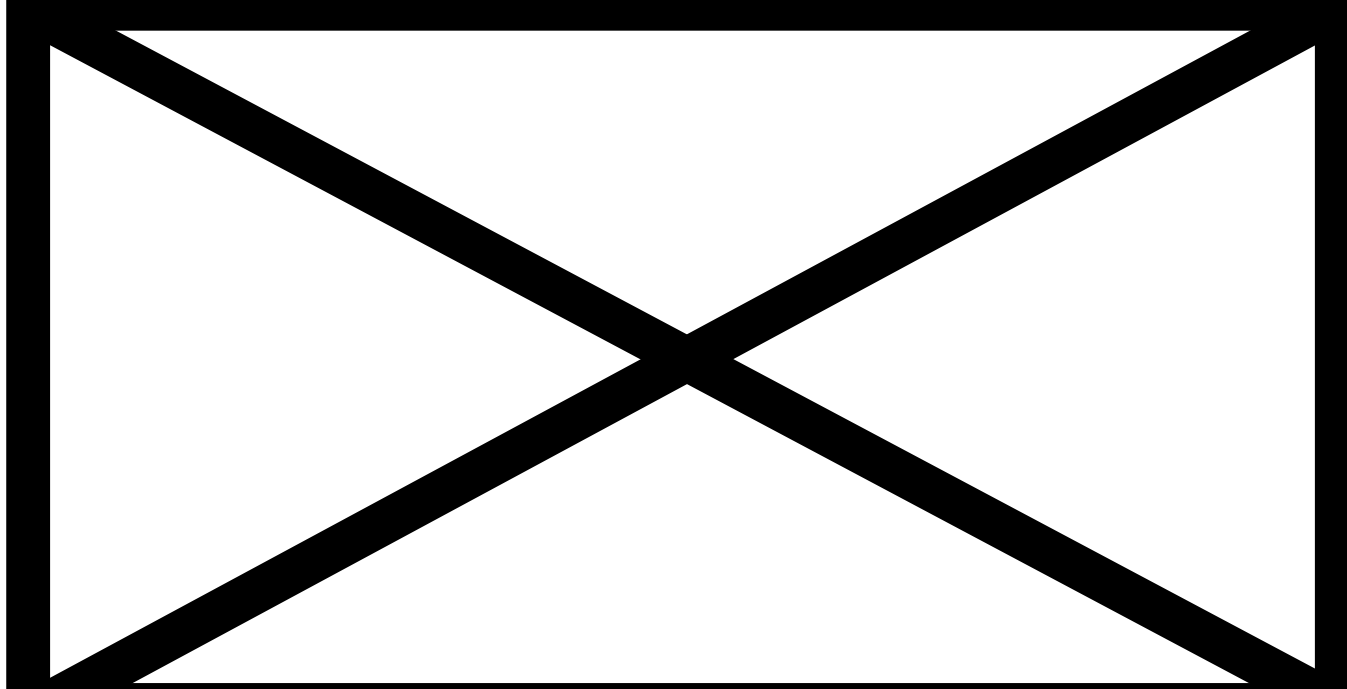


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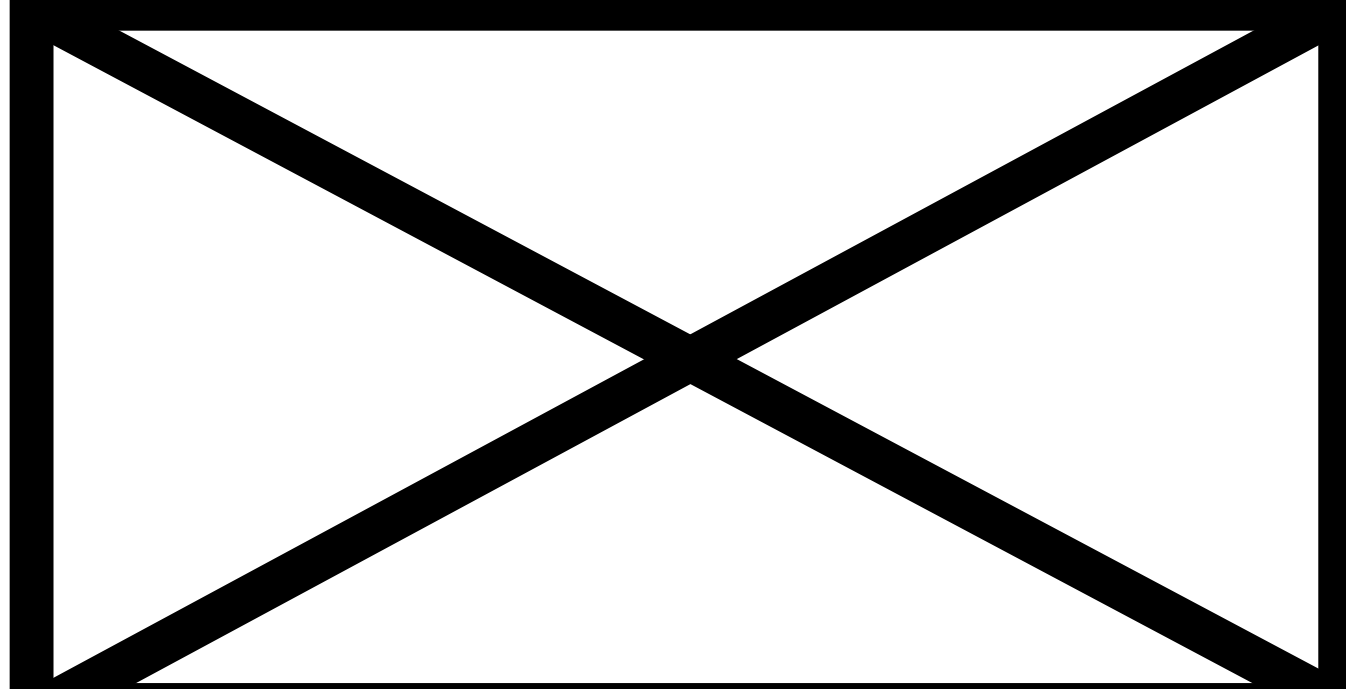


Uses

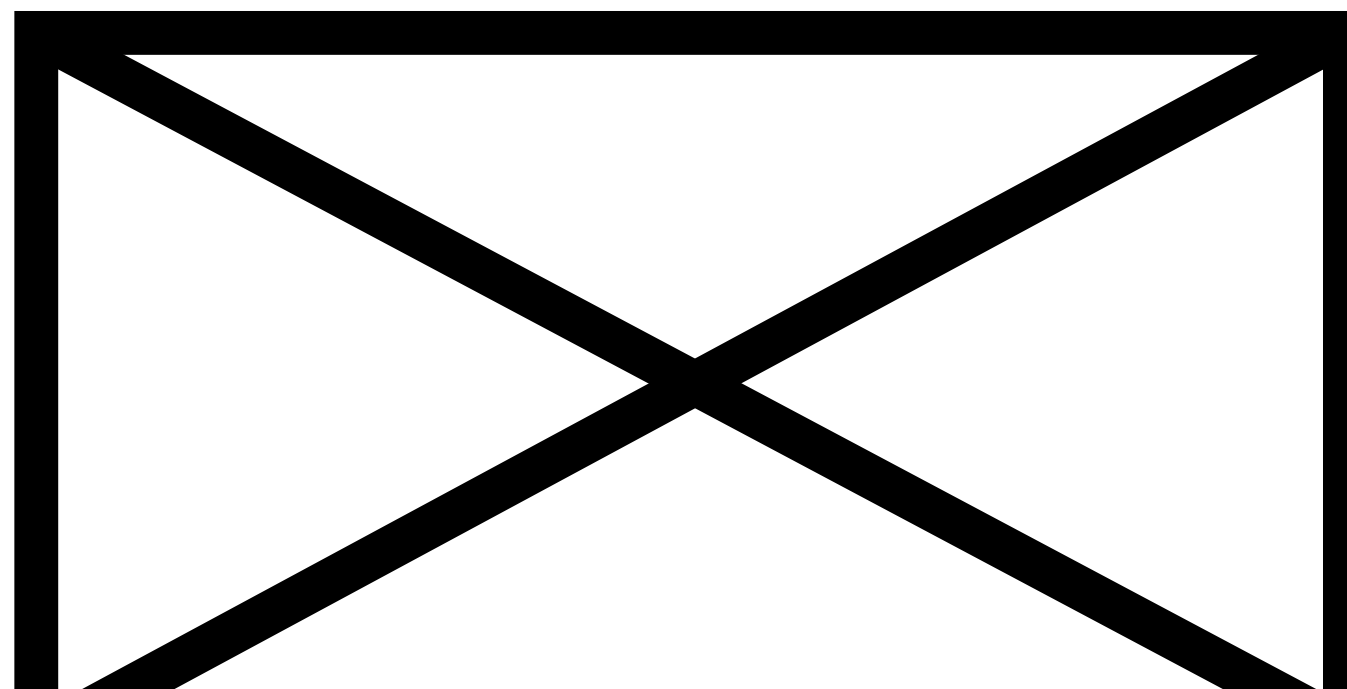
Nutrition Facts



To harvest, chilies can be picked up while they are green, or when they reach complete maturity and dry on the plant itself. In general, the fruits are ready for harvesting once they mature and turn red. They are then left to dry under sunlight and sink in size.Chilies have a strong spicy taste that comes to them from the active alkaloid compounds: capsaicin, capsanthin and capsurubin.



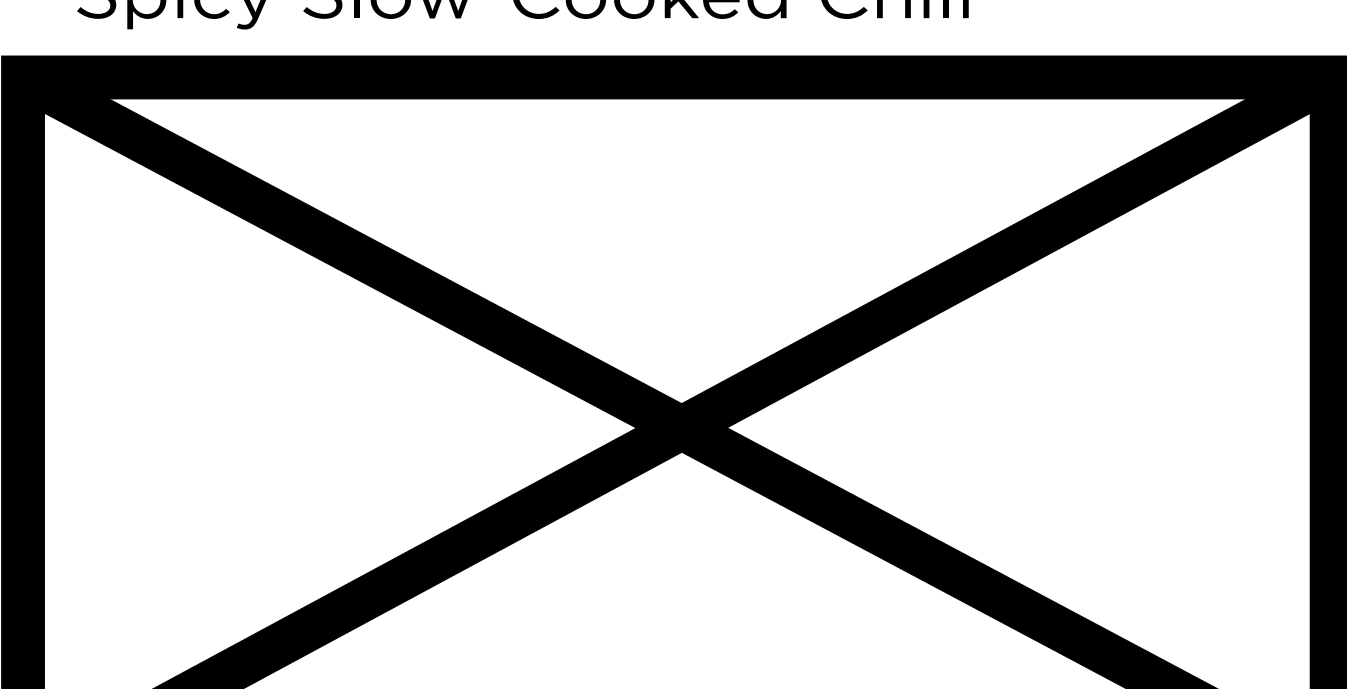
Chili plant is a small, perennial shrub with woody stem, growing up to a meter in height. It is native to Central American region where it employed as one the chief spice ingredients in Mexican cuisine for centuries. Later, it was introduced to the rest of the world by Spanish and Portuguese explorers during the 16th and 17th centuries. Today chili pepper is grown widely in many parts of the world as an important commercial crop.



Several cultivars of chili peppers grown all around the world. Depending upon cultivar type, it bears flowers which subsequently develop into fruit pods of variable size, shape, color, and pungency. And again, depending on the cultivar type, their hotness ranges from mild.ores 0, a jalapeño pepper around 2,500-4,000 units, and a Mexican habañeros may have 200,000 to 500,000 units.

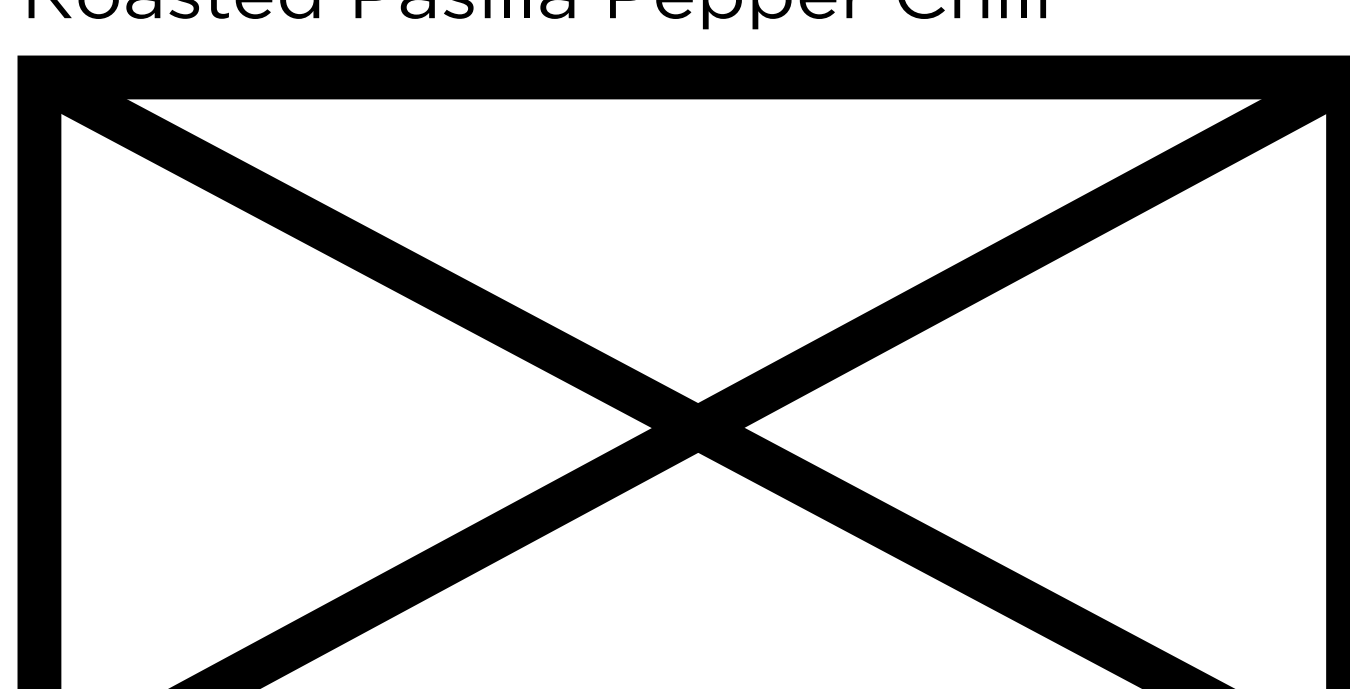
Recipes

Spicy Slow-Cooked Chili



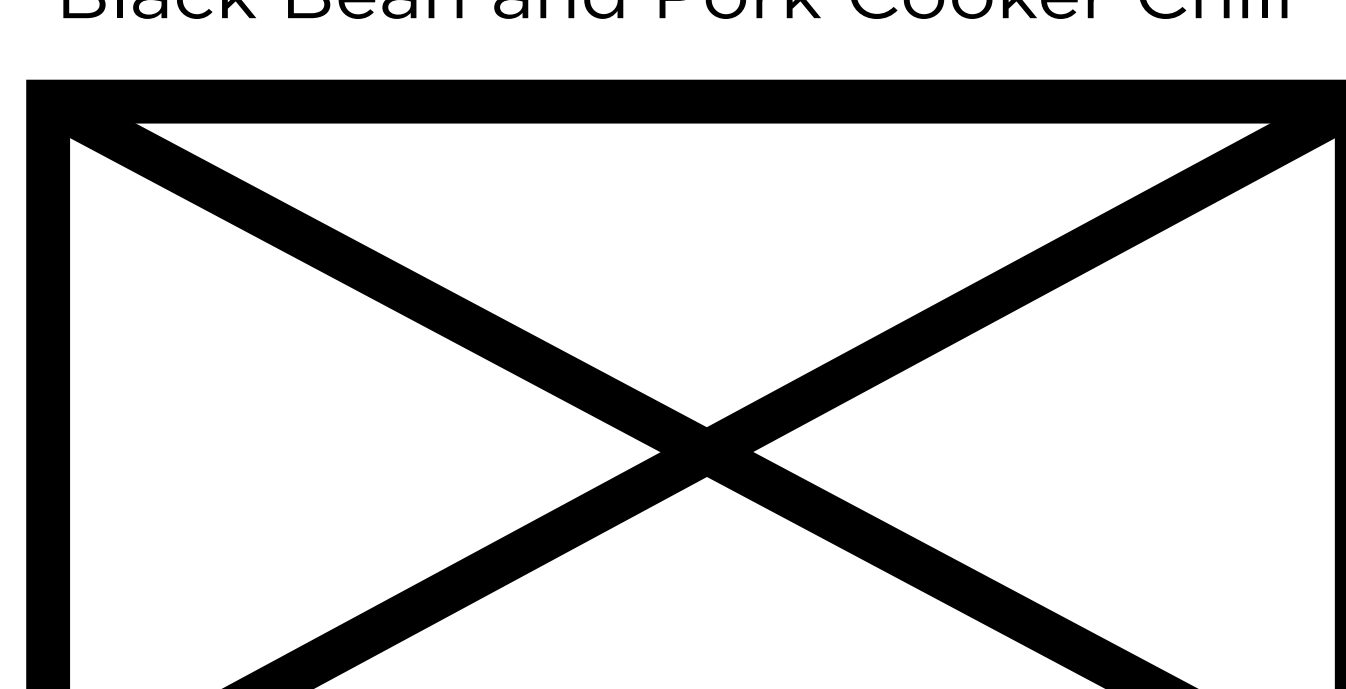
This spicy and satisfying chili is made in the slow cooker. Start it before you head off to work, and return to a homemade meal ready to eat! I like to put two scoops of sour cream in with my bowl.

Roasted Pasilla Pepper Chili



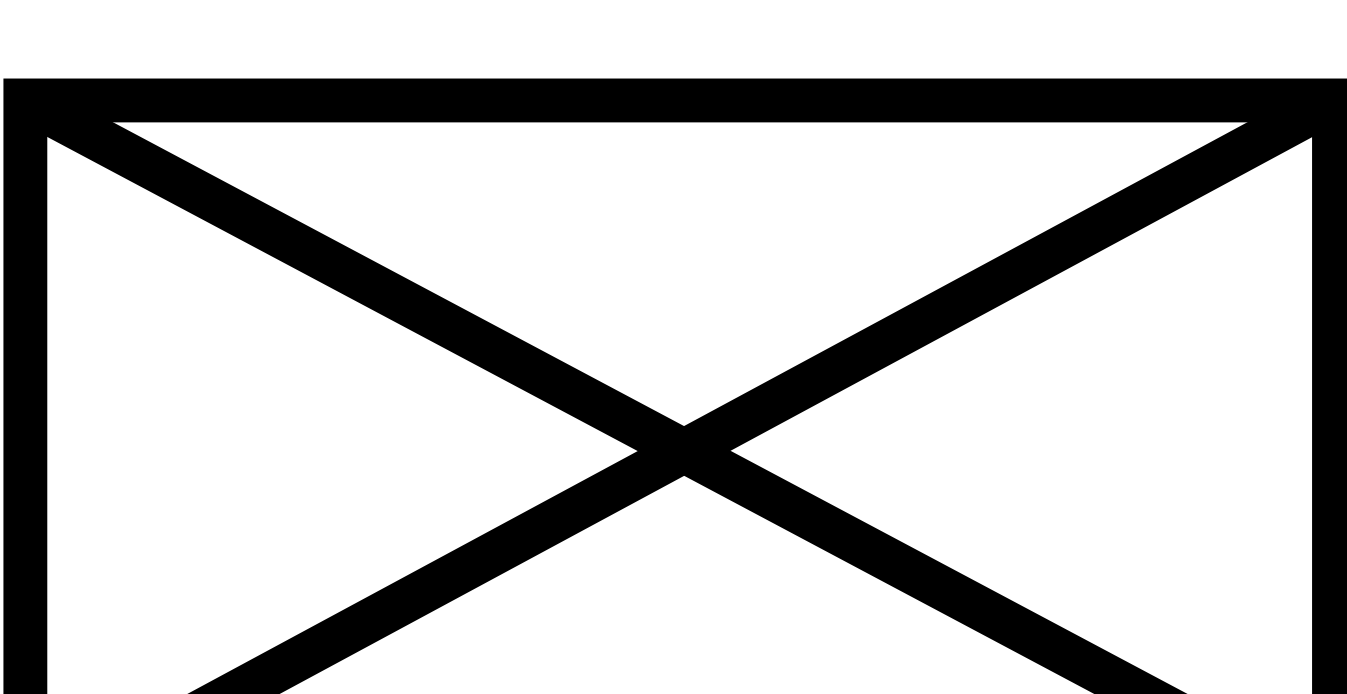
With HERDEZ® Mexican Cooking Sauces, there is no need to add any further seasoning to this delicious chili. A great 'fix-it-and-forget-it' recipe that will please the whole family!

Black Bean and Pork Cooker Chili

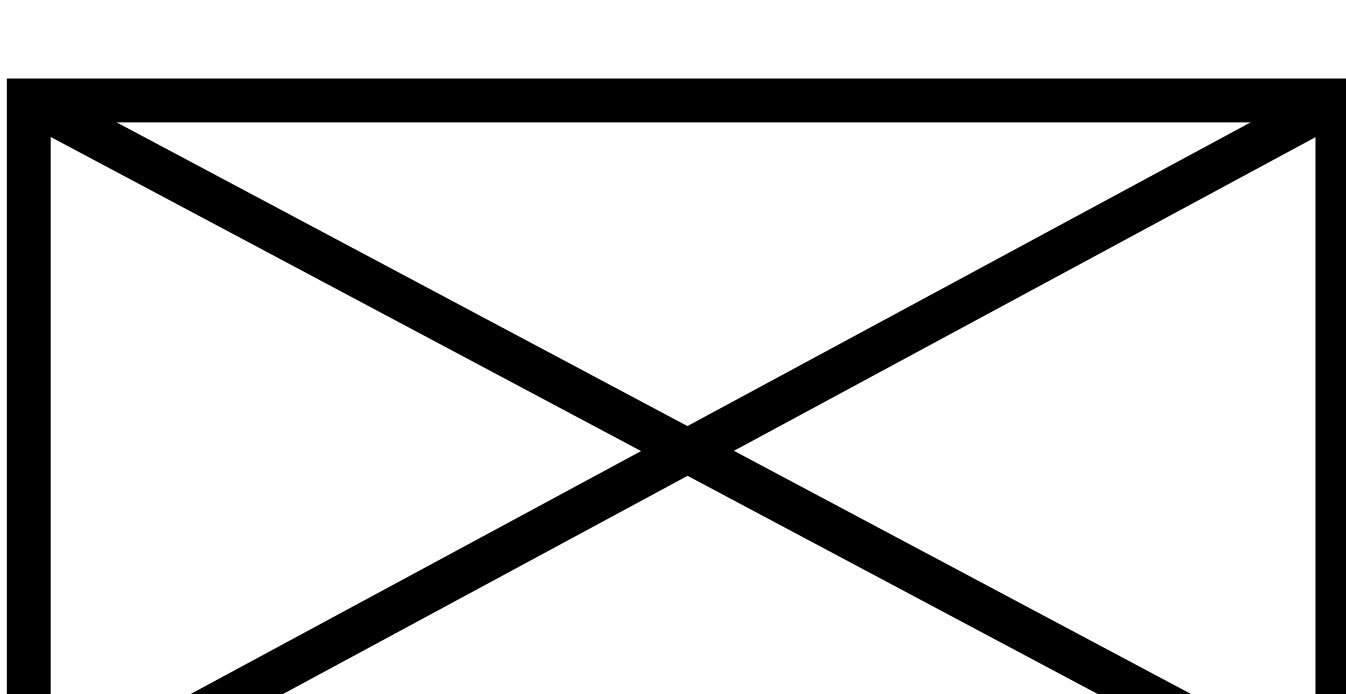


You'll see how to make an easy, award-winning, Southwest-style chili in your slow cooker. Strips of pork cook slowly until incredibly tender, along with black beans, onions, bell pepper, prepared salsa, and spices. Serve over rice with tortilla chips if you like. It also freezes

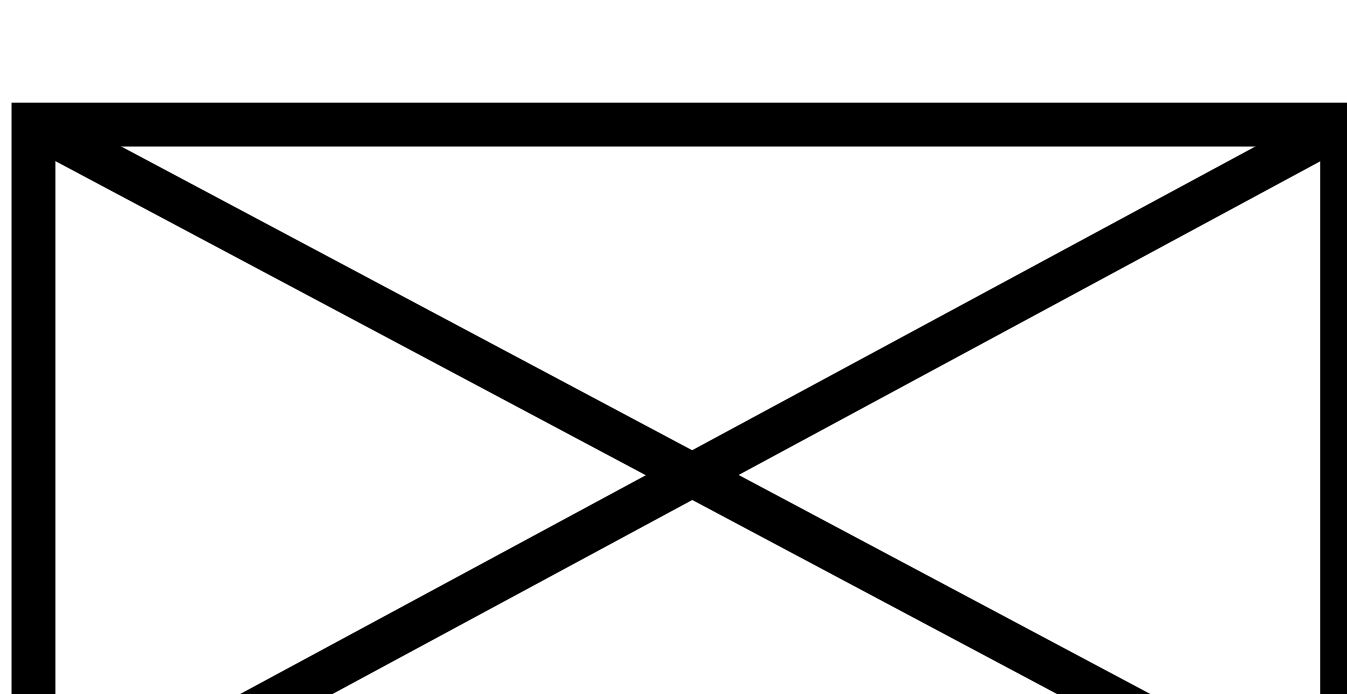
Medicinal uses



Chili peppers contain chemical compound, capsaicin. Capsaicin and its co-compounds being employed in the preparation of ointments, rubs and tinctures for their astringent, counter-irritant and analgesic properties.



Peppers have many antioxidants. Some studies have shown that the capsaicin in peppers—an antioxidant and also the chemical that makes them hot—inhibits cancer cell growth in the colon and prostate, and a study in rats found it actually can kill pancreas-cancer cells. Another antioxidant in peppers, lycopene, is thought to aid the fight against bladder and cervical cancer as well.



Nerve pain such as the type from postherpetic neuralgia that continues in some people well after a shingles attack, or diabetic neuropathy's tingling or pain in the feet. You'll have to use it for a few days since it works by depleting the nerves' pain-causing chemicals, and that takes time.

Contact

-First Name:

-Last Name:

-E-mail:

-Adress:

-Apt/Suite/Unit:

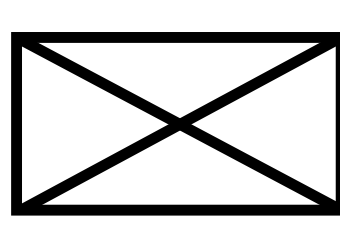
-City:

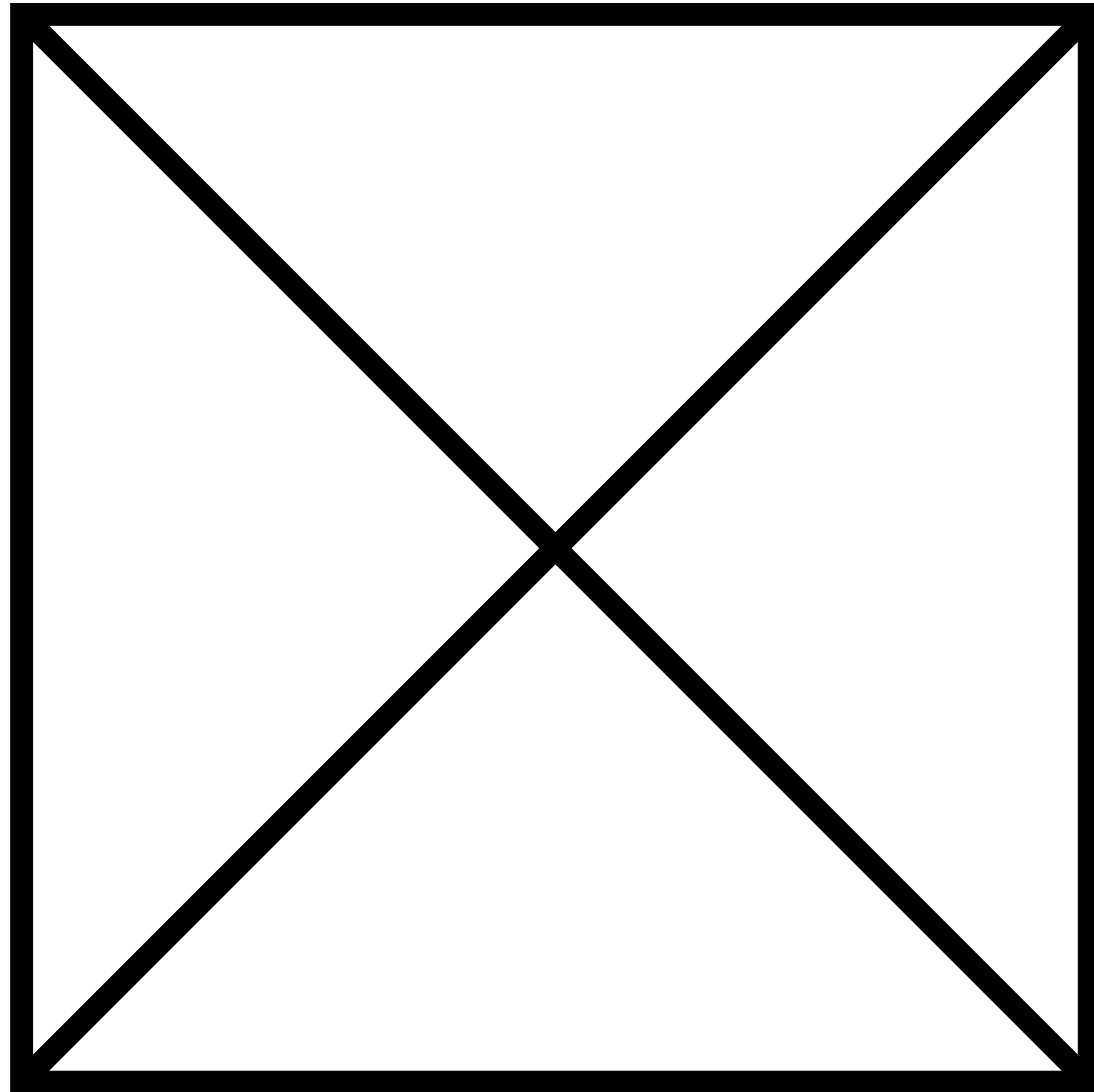
-State/Province:

-Country:

-Home phone:

-Work phone:





Fish Pepper

. One-time purchase \$2.99

Deliver every

15 days ▼

[See details](#)

Quantity:

1 ▼

ADD TO CART

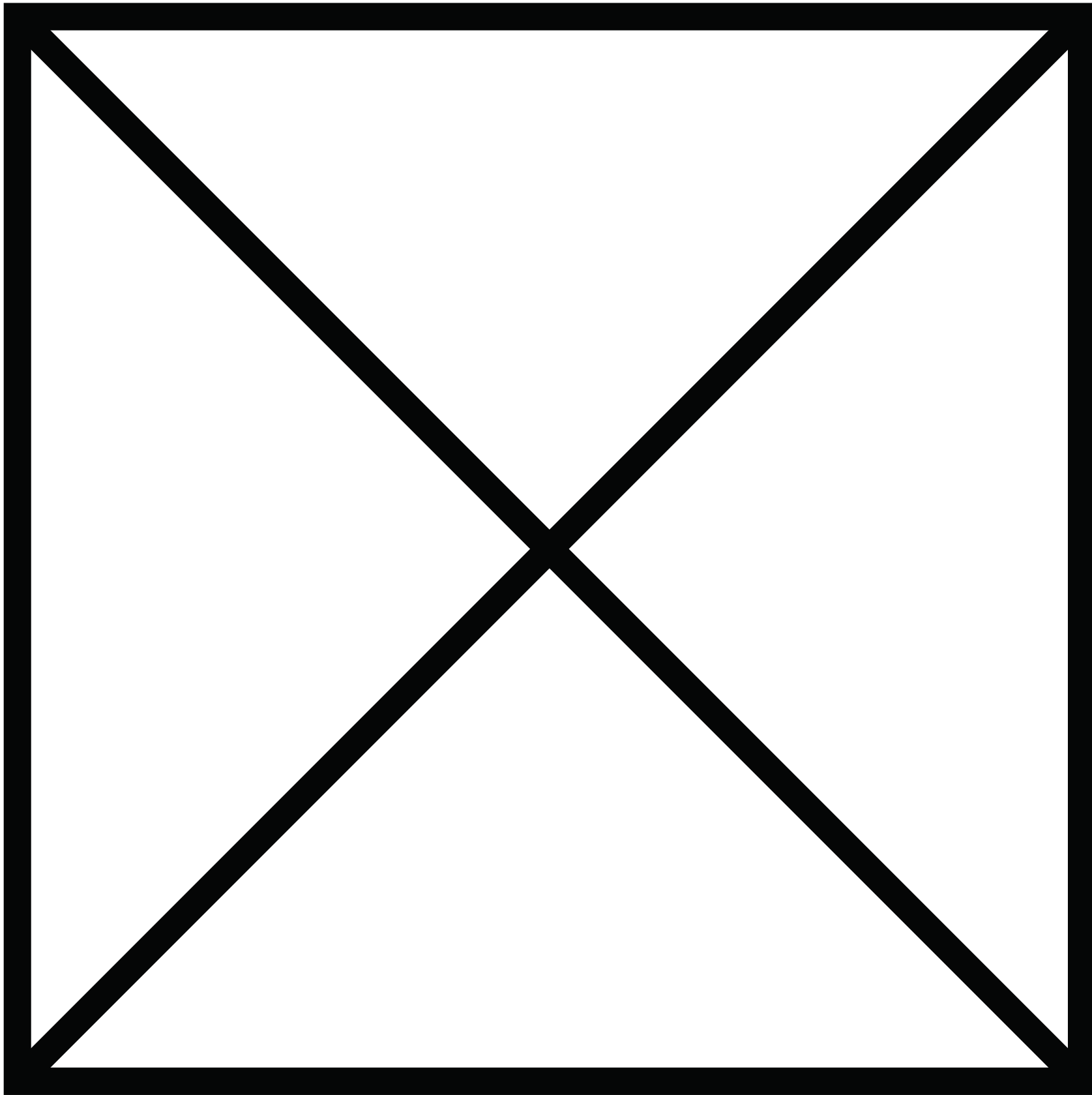
*FREE SHIPPING ON ORDERS OVER \$50

*ORDERS PLACED BY 3PM EST SHIP SAME DAY

Why love it? An African-American heirloom popular in the Philadelphia/Baltimore region. A pre-1947 variety that was used in fish and shellfish cookery. The color of the fruit range from green, orange, brown, white and red, being spicy and hot. What really makes this pepper stand out is its wonderful foliage, as the 2-foot tall plants have stunning white and green mottled leaves, which makes this variety superb for ornamental and edible landscaping.

“This is a beautiful plant and the peppers are so pretty, differing in color from purples to whites to reds.”

Spicy Slow-Cooked Chili



2 pounds ground beef
Market Pantry Ground Beef
BOGO 20% Off
SEE DETAILS
ADVERTISEMENT
2 (16 ounce) cans kidney beans, rinsed and drained 2 (14.5 ounce) cans diced tomatoes, drained
Hunt's Tomatoes Petite Diced
Buy 3 Get 1 Free - Expires in a day
1 (8 ounce) can tomato sauce 2 onions, chopped 1 green bell pepper, chopped 2 cloves garlic, minced 3 tablespoons chili powder 1 tablespoon cayenne pepper 2 teaspoons salt 1 teaspoon ground black pepper 1/2 cup shredded Cheddar cheese Add all ingredients to list

Directions

Print

Prep
30 m

Cook
4 h

Ready In
4 h 30 m

Heat a large skillet over medium-high heat and stir in ground beef. Cook and stir until beef is crumbly, evenly browned, and no longer pink, about 7 minutes. Drain and discard any excess grease.

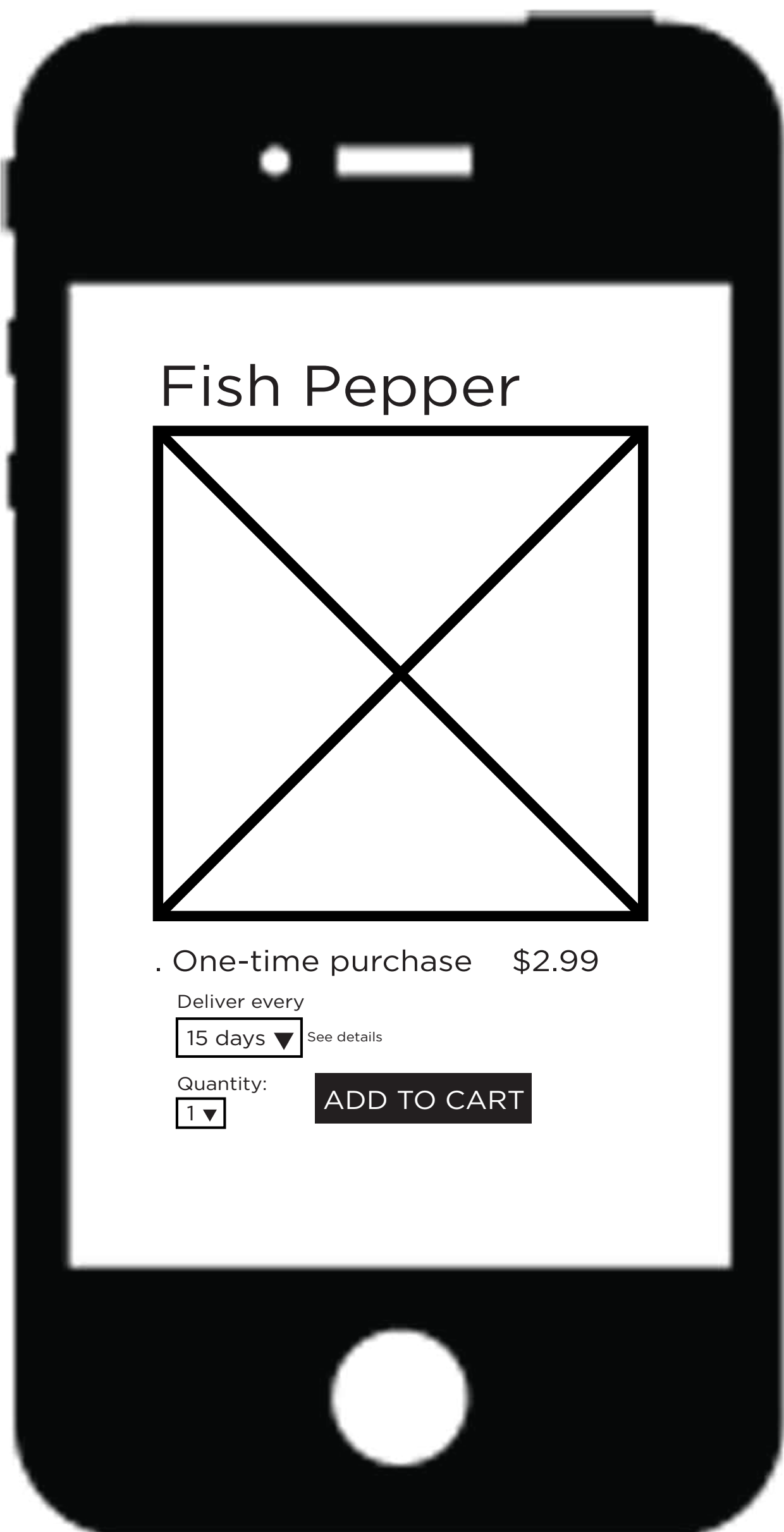
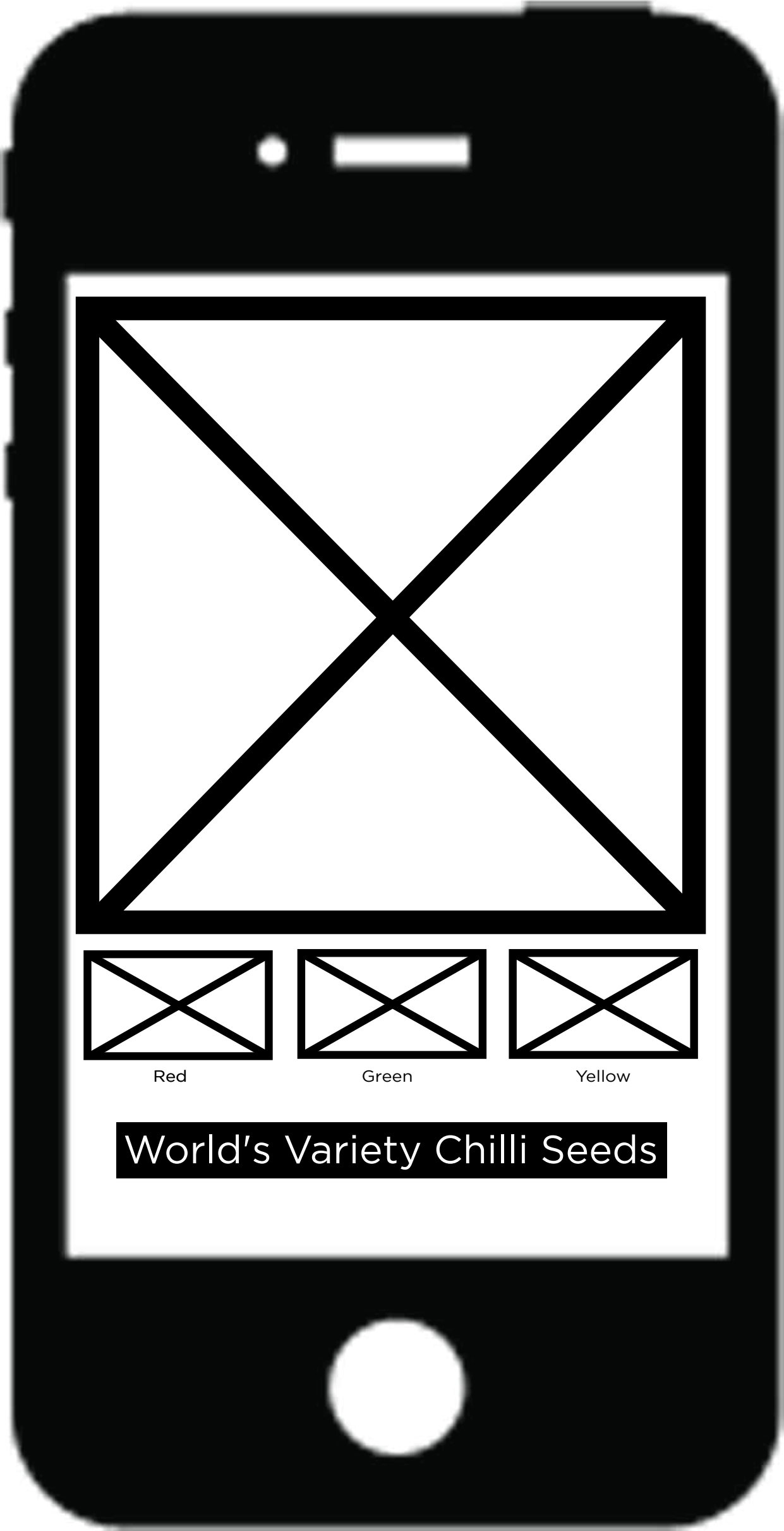
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Garnish each serving with Cheddar cheese.





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This is an Example of a Header

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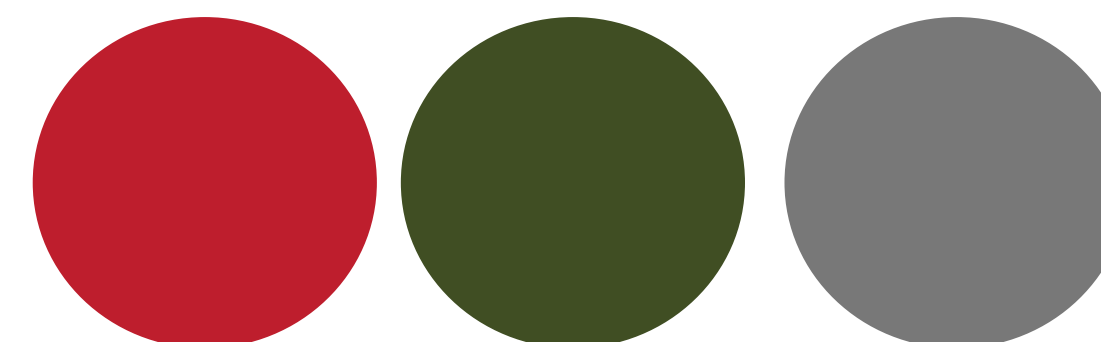
This is an example of a Text link »

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Adjectives

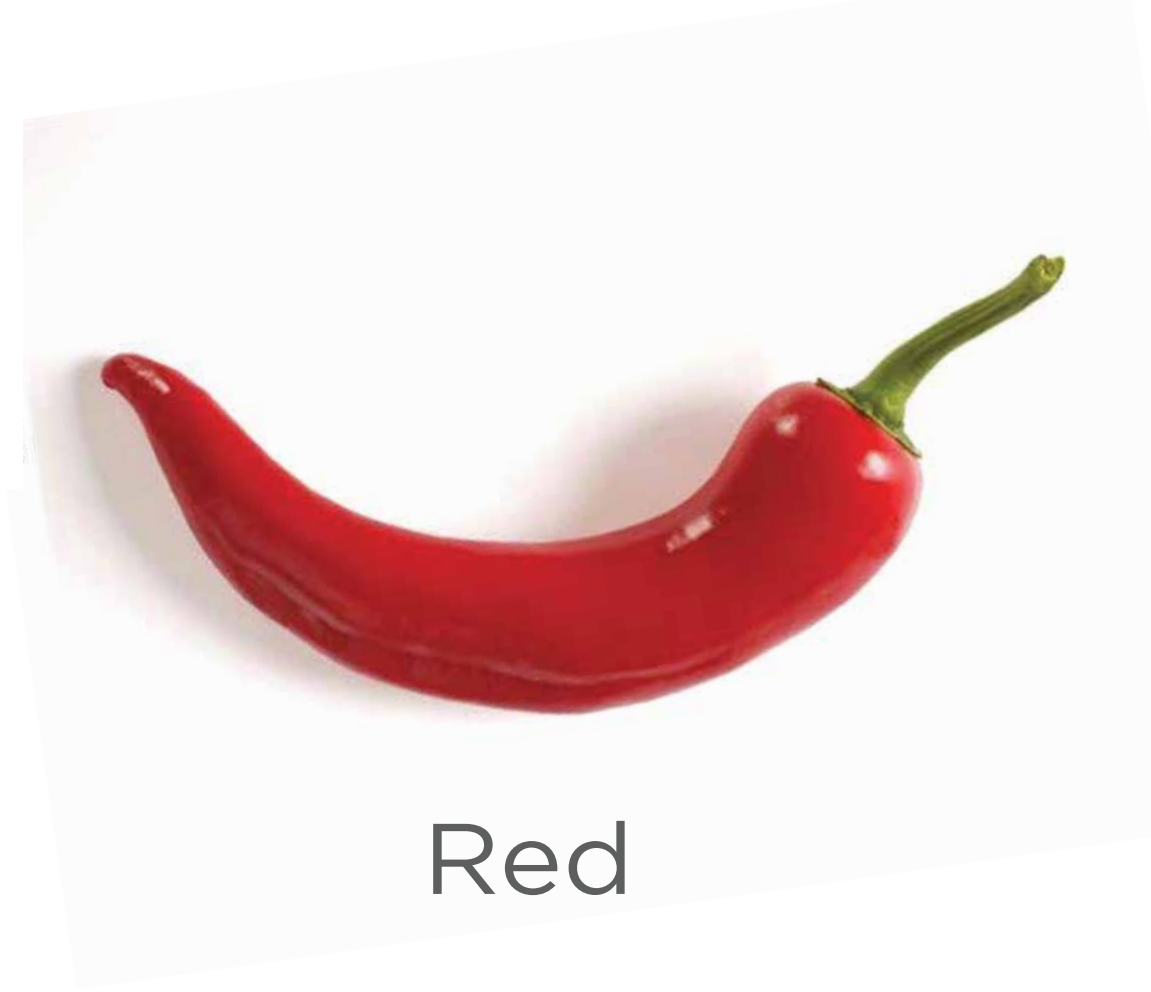
Lorem	Ipsum	Dolor
Sit	Amet	Magna

Colors



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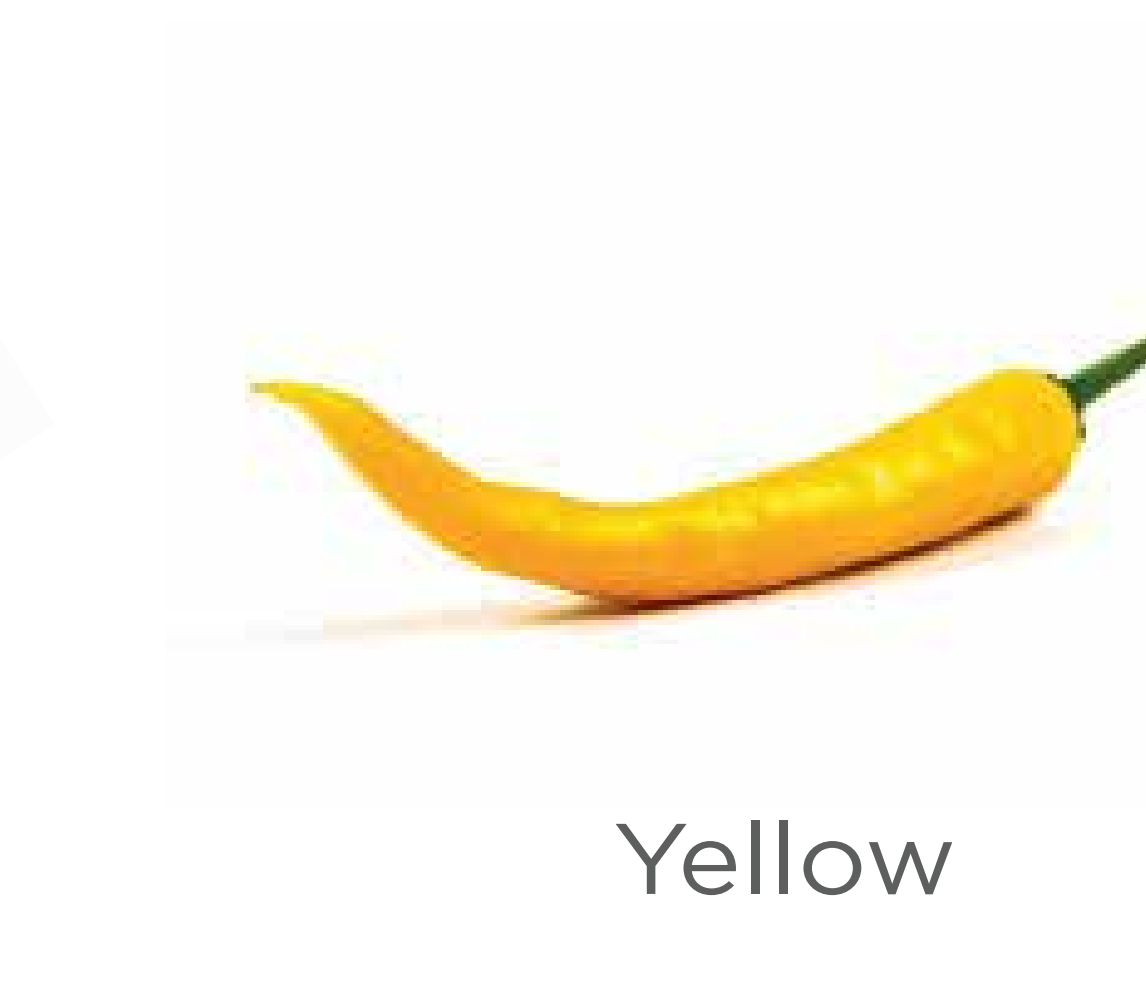
BUY NOW!



Red



Green



Yellow

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Products

Santaka Pepper



ADD TO CART

Guntur Sannam Chile



ADD TO CART

Purira Chili Pepper



ADD TO CART

Golden Cayenne Pepper



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Serrano Pepper



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Cayenne Chile Pepper



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Kung Pao Pepper



ADD TO CART

Fish Pepper



ADD TO CART



Uses

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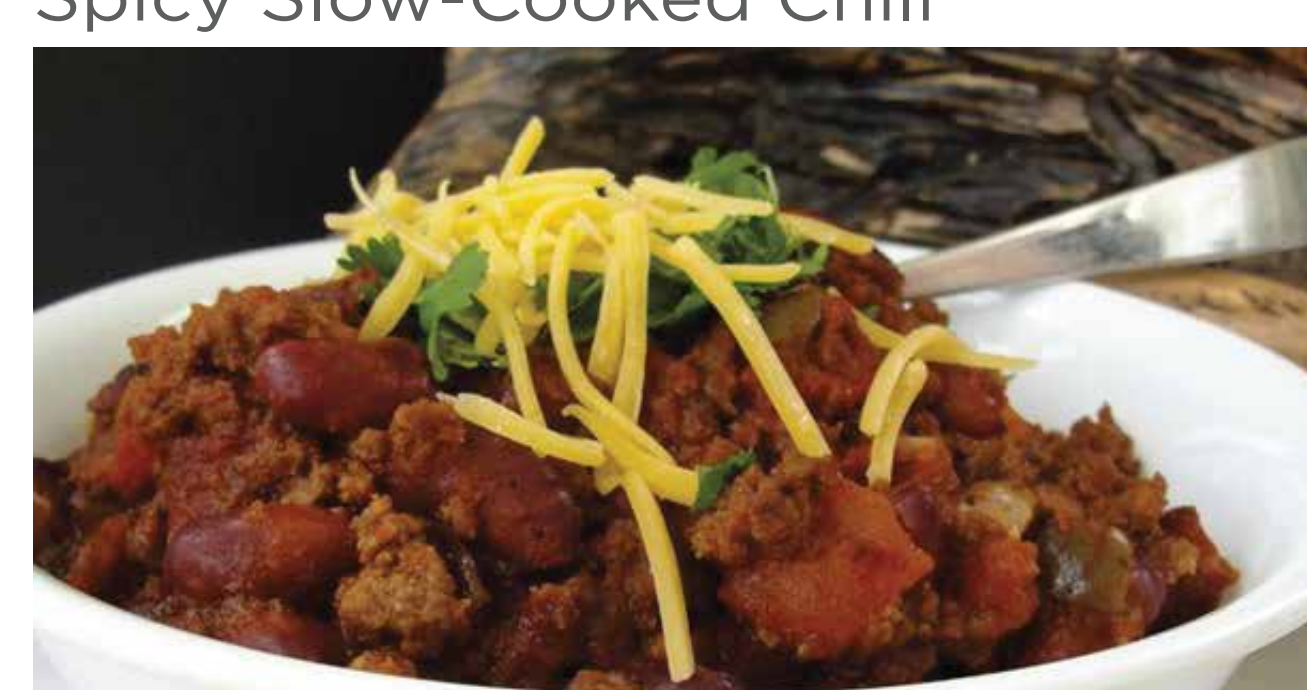
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