



The Chile Pepper Rating System

Sorry if this bursts your bubble, but not all recipes are the same. This is even true for recipes that include chiles!

Now that we have that out of the way, here's how we view the recipes in this cookbook. Yes, there is a lot of subjectivity when peppers are involved. In fact, you may even find you disagree with our opinions.

But in our opinion, you'll find our opinions aren't far off the mark...

Oh So Mild: You can safely serve this stuff to your Grandma and your two-year-old daughter.

A Little Tingle: Your tongue will thank you for this interesting zest. No need for Peppid, and no lingering effects the next morning.

Fairly Spicy: Bold, full-flavored, with small to significant after-scorch. May bring tears to inexperienced chile consumers.

Risky Hot: Not for those with heart or liver conditions. Doubles as sore-muscle salve, and will keep worms out of cattle.

Muy Peligroso: Keep away from napkins and other combustibles. May be used as sinus flush, wart removal fluid or pesticide.

Rating:

