



Chilis: How to Grow, Harvest, and Cook with Your Favorite Hot Peppers, with 200 Varieties and 50 Spicy Recipes

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Product Description

Interest in growing and eating chilis has increased tremendously in the past few years. Everyone wants to grow chilis. It's easy to understand why since chilis are fun and easy to grow and yield a big harvest. And best of all, there are many varieties to try—from the hottest varieties like Trinidad Moruga Scorpion and Carolina Reaper, to milder varieties like Jimmy Nardello and Padron. Included here are more than 200 different varieties with cultivation tips, images, and taste guides. Eva Robild and Kerstin Rosengren are two devoted chili lovers who show you the basics of growing chili, from planting a seed during the winter months to moving them outdoors during the summer. You will also learn how to test a chili from the weakest to the strongest heat. But chili is not just about heat. Some varieties may also have notes of lemon or pineapple. The authors also provide tips on how to take care of and store chilis and recipes for hot sauces and dishes.