



*Fatalii.net Presents:*  
*Mild Chile Peppers!*

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# *Mild? What's the point?*

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It's a common preconception to think that all chile peppers are hot. In fact even the commonly used bell peppers are just a "chile pepper" variety aka. *Capsicum* bred to be completely non-pungent. There are in fact many many chile pepper varieties which are completely mild. You might ask what's the idea in that? This brings us close to the fact that one of the most important things about chile peppers is their taste. And no, I'm not talking about the heat but the actual taste of the chile pepper. Some people think that chile peppers don't have the real taste, just the heat. And therefore the heat of the chile pepper is often considered as a "taste". The reason for this is that the most commonly used chile peppers do lack the aroma itself. They are in most cases quite dull tasting with just the heat. The heat type can also vary a lot, but we get into that in completely another article.



*Many people don't like chile peppers because they are hot or they have bad experiences with them. Overdosing with chile peppers could be compared to pouring too much salt in your food. It will definitely spoil the food as it's way too salty. Add just a little heat with chile pepper and it actually works as a natural aroma enhancer! In other words, it makes your food taste better. Another option is to use non-pungent varieties which have a wide range of different aromas to make your food taste completely different. Definitely an area worth checking, especially for people who are into cooking.*

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# *Some examples of mild varieties*

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*Aji Cachucha*



*Aji Blando*



*Panambi*



*Tinkerbell*



*Ethiopian Peppertree*



*Padron*



*Cascabel*



*Cajamarca*



# *The mild, the sweet and the tasty*

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*Let's dig deeper into the world of mild chile peppers. You will certainly be amazed after you realize how many different kinds of mild chile peppers there actually are! The heat levels of the mild peppers can be anything between non-pungent to mostly mild but with a little spicy heart in the middle. The varieties with a medium heat, placentas can be removed for very mild cooking. Very often when people start growing chile peppers they want to have the hottest varieties and amaze themselves and their friends with the pods which have insanely high heat levels. After a while if the chile pepper madness gets over the 'I-want-the-hottest-of-them-all' -stage, growers usually get interested in other varieties too. The medium hot ones and even mild very tasty varieties after. It's very nice chile peppers are so versatile in many ways. At first, beginners tend to think that mild varieties are not for tough guys or gals. :)*

# More examples of mild varieties

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Chilaca



Red Skin



Marbles



Pink Habanero



Minipaprika, Orange



Pequante



Ancho Poblano



Trinidad Perfume



*Please visit:*

[fataliiseeds.net](http://fataliiseeds.net)

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*You can click the variety names above and you will be directed to a seed shop where you can get information and buy the varieties you're interested in if they are available.*

*Browse fataliiseeds.net for all kinds of mild chile peppers, you will find beautiful ones, large ones, easy ones and amazing set of different aromas to turn your everyday cooking into something very special! Of course you will find all possible kinds of chile peppers there if you are looking for just ornamentals or hotter varieties. Some really are hooked with the extreme heat levels.*

