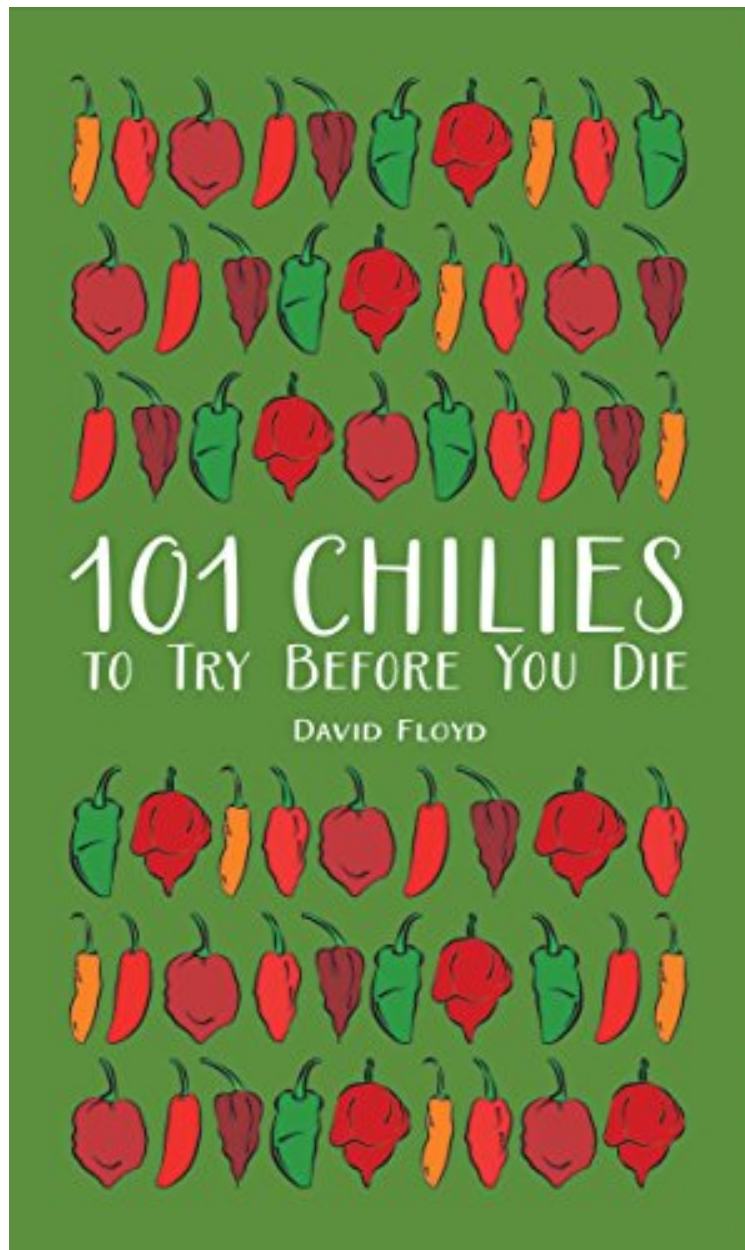


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## 101 Chilies to Try Before You Die

*David Floyd*

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**David Floyd : 101 Chilies to Try Before You Die** before purchasing it in order to gage whether or not it would be worth my time, and all praised 101 Chilies to Try Before You Die:

0 of 0 people found the following review helpful. Five StarsBy Anthony DembekGreat Christmas gift for the spice

lover.0 of 0 people found the following review helpful. Bought it as a stocking stuffer for my son and he loved it. By Renee sfla Delightful and informative. Bought it as a stocking stuffer for my son and he loved it.

101 Chilies to Try Before You Die is an all-in-one guide to the fruit of the genus *Capsicum*, or chilies, which contain capsaicin, a natural chemical that causes effects ranging from a slight tingle on the tongue to stinging pain. It is that heat that makes chilies a dynamite recipe ingredient and a taste challenge. The author has selected a cross-section of 101 chilies from the five commonly cultivated chili species. The listings note their place on the Scoville scale (a measure of heat). Sidebars describe the species name, the appearance of the pod, how to grow the chili, seed suppliers, culinary usage, and alternative names. Text describes where the chili originated, its introduction to regional cuisines, the people who developed it, and more. There is information on varieties, how to dry or preserve the pods, and suggestions and recipes to create sauces, rubs, and spice mixes. The 101 chilies are organized into five categories based on their heat profiles: Sweet and Mild -- While some of these 23 chilies are familiar (e.g., Cubanelle, Hungarian Hot Wax), a bit of experimentation will yield surprising taste discoveries, like the Zavory Pepper which is one of many newer chilies developed to retain the taste profile of a hot Habanero while being mild. Warm -- 51 chilies make this the largest category. Jalapeno, cayenne and tabasco live here, but there are many warm varieties that range from hot-sweet to lemony, with unique uses in the kitchen. Hot -- Hot is hot and for many people these 14 are quite hot enough. But some may still tempt the brave, like the exceptionally tasty, sweet, fruity, citrusy Goronog. Very Hot -- These eight are for the truly courageous. The Bubblegum 7 was named by its amateur breeder who found that it reminded him of Bubblicious Bubblegum. Superhot -- The current Guinness World Record holder for hottest pepper is the Carolina Reaper, clocking in at 2,890,000 SHU. 101 Chilies to Try Before You Die is a fascinating climb up the Scoville scale. It is a food guide, recipe book, culinary history, and the ultimate reference for chili enthusiasts, fans of spicy food, and those who want to challenge their taste buds.

101 Chilies is attractively produced. Each pepper is illustrated in a luminous full-page photograph and each is profiled in rewarding detail (including growing information and culinary features). The peppers are arranged by category: sweet and mild (such as apricot habanero), warm (such as Serrano), hot (such as our hard-to-germinate native pequin) and very hot (such as habalokia). There is also a list of pepper-seed and plug suppliers. (William Scheick Texas Gardener's Seeds 2016-11-02) The gorgeous photography and clear, concise descriptions and how-to-use tips make David Floyd's smart guide 101 Chilies to Try Before You Die an essential in any cook's kitchen. (Riley Cardoza Good Houskeeping 2016-11-23) This book is of interest to anybody growing chilies and in having colorful and visually interesting vegetables in his or her garden-no matter how big or small. The book itself makes a handy reference work and certainly a good gift for anybody interested in gardening. (Peter Pepper Washington Gardener 2016-11-01) Filled with facts about chilies that span the Scoville scale, it's not just for heat seekers and chile heads, though I imagine it would be a welcome addition to their library. The book begins with an introduction by the author that includes a listing of common chili species, a list of wild chilies, and some key terms to lend a little insight to your journey into this amazing diverse horticultural world. Beginning with sweet and mild and concluding with superhot, the bulk of this book devotes a double-page spread to each of the 101 featured chili peppers. Each chili pepper listed in the book has a photograph, Scoville Rating, species, pod description, growing info, and at least one suggested seed supplier. Some also list alternate names and uses for that variety... Whether you're on a mission to find the hottest chili pepper around or just enjoy having a little useful knowledge at your fingertips, this small book is a large fount of information. (Heather Schmitt-Gonzalez All Roads Lead to the Kitchen Blog 2016-07-08) Even if you've been an avid chilihead for many years, I suspect that you will find 101 Chilies to Try Before You Die an interesting and informative read. (Christopher Rice Piquant Pods Blog 2016-07-28) (starred review) Floyd follows his debut, *The Hot Book of Chilies*, with this highly useful reference text. It's easily navigable, educational, and authoritative without condescension, and it provides an excellent entry point into the field. As with many epicurean pursuits, the cultivation and enjoyment of chili peppers (also referred to by their species, *capsicum*) are pursued by specialists, novitiates, and the merely curious, and Floyd's guide, written with a conversational tone, will be useful to all of them. Each entry consists of a visual reference, a species identification, pod description, growing information, shorthand reference for seed suppliers (tied to a list in the back of the book), and any alternate names or usages. Focusing more on capturing the pepper-consumer's experience than on enumerating Scoville heat units, the entries are organized into individual sections from "Sweet and Mild" to "Superhot." The book also includes a highly informative introduction in which Floyd lays out basic concepts and terms. A smart design complemented by full-color photos throughout makes this a beautiful book as well as a useful one. (PublishersWeekly.com 2016-09-09) About the Author David Floyd has been making and selling chili pepper products for over 20 years. His website, the Chile Foundry ([www.chilefoundry.co.uk](http://www.chilefoundry.co.uk)), supplies thousands of people in the UK and Europe with chilies and chili-related products.