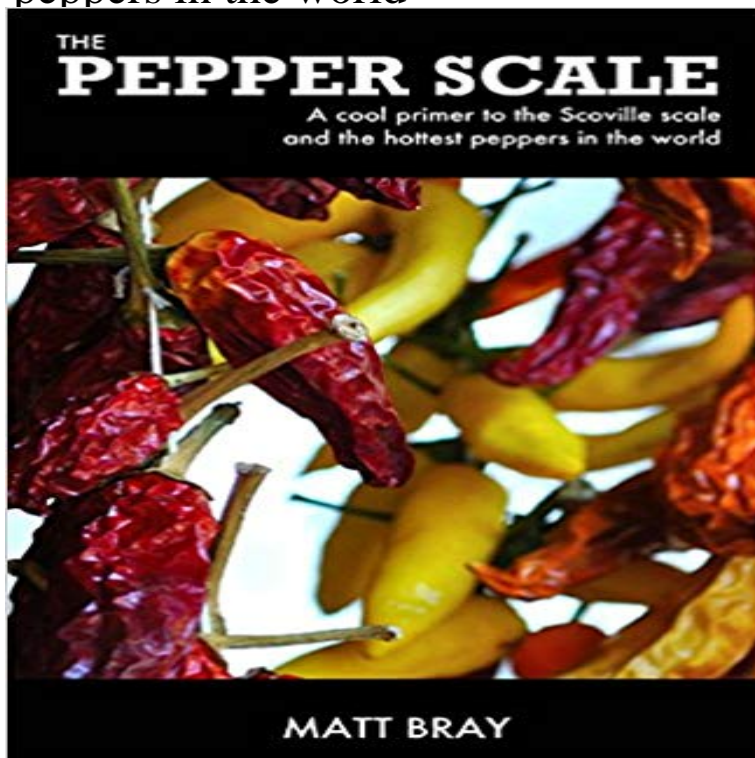


The Pepper Scale: A cool primer to the Scoville scale and the hottest peppers in the world



Want to know what makes those hot sauces and salsas tick? Want to explore the world of hot peppers, but don't know where to start? You've got answers here. Just like grapes grown for wine, hot peppers are incredibly complex. The Pepper Scale is an easy-to-read primer to chili peppers and the famous Scoville scale by which their heat is measured. It breaks things down into commonly asked questions on over 20 different hot peppers, from mild chilies like the poblano to intense super-hots like the ghost pepper and beyond. For those just discovering hot peppers, The Pepper Scale gives you just enough general knowledge to enjoy the journey without overwhelming you in the process. For foodies with spicy tastes, it provides a pathway to new culinary adventures, from mild to wicked hot. And for experienced chili eaters, The Pepper Scale delivers plenty of hot pepper background that'll give you a fresh appreciation for these spicy eats. Ready to begin the journey? Step inside...

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