

**Pueblo Chile seeds.**



**Discing the field.**



**Flowers produce pods after pollination.**



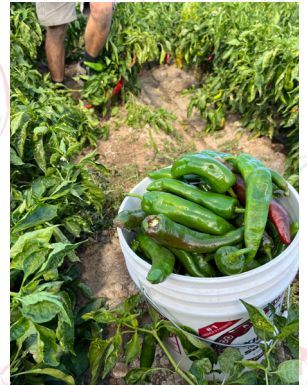
**Irrigation furrows (trenches) between rows.**



**Pods grow towards the sun.**

## **FUN FACTS ABOUT PUEBLO CHILES**

1. Nobody knows when chiles were first grown in Colorado's Arkansas River valley, but they may have been brought north by Mexican traders and settlers as early as the 1840s, when the region was first being settled by colonists of European descent.
2. There are over 10,000 chile pepper varieties grown world-wide. Some pepper varieties taste spicier or hotter than others as indicated by the amount of capsaicin in the pepper.
3. Peppers' "spiciness" or "heat" from the capsaicin is identified by a heat index called a Scoville Heat Unit. The Mosco Pueblo Chile has an index of 5,500. In comparison, a jalapeno pepper has a Scoville index of 8,500.
4. Dr. Michael Bartolo, working with Colorado State University's crop research station in the Arkansas Valley, identified a specific strain that his uncle, Harry Mosco, grew in his fields near Pueblo, Colorado named "Mira Sol."
5. Dr. Bartolo and Mr. Mosco worked together to breed a plant with a longer pod and thicker meat variety to create the popular "Mosco" variety grown near Pueblo today—a world famous chile!
6. The land near Pueblo is perfect for growing chile peppers—not too much rain, lots of sun, and good soil.
7. In the spring, farmers plant Pueblo Chile seeds in their fields or the Pueblo Chile seeds are carefully planted in greenhouses and cared for until the seedling plants are big enough to be planted in the fields.
8. Throughout the summer, the Pueblo Chile seedlings are watered and cared for until fall harvest.
9. Pueblo Chile plant flowers are pollinated by insects, and then grow into long peppers called "pods."
10. Chile pods may be harvested green or red. They are harvested by hand.
11. The Pueblo Chile pods are washed, packed, and shipped from the storage facilities to grocery stores or Farmer's markets—some markets are on the farms where the chiles are raised!
12. People cook the Pueblo Chile pods fresh from the market, roast them, or string the pods on a long rope that are dried and used when needed.
13. In Colorado, there are 168 farmers growing multiple varieties of chile peppers (including Pueblo Chiles) on 359 acres, according to 2017 USDA Ag Census data.



**Chile pods are harvested by hand.**



**Harvested chile pods.**



**Fire-roasting chiles.**

*Sources: History Colorado, "Seed, Sprout, Spice! All About Pueblo Chiles" by Rachel Allnutt, Pueblo Chile Growers Association, and Colorado State University Extension Pueblo County. Photo credit: McCall Knecht.*



## Hot Chile Potato Salad

6 to 8 red potatoes  
½ cup each finely chopped chiles, carrots,  
onions, pickles, and celery  
¼ cup cider vinegar

1 tbsp fat (butter, lard, margarine)  
1 tsp salt  
¼ cup sour cream  
4 hard-boiled eggs, chopped

Boil and dice potatoes. Season with fat and salt. Add the rest of the vegetables. Stir in vinegar and add chopped eggs. Serve warm.

Variation on a recipe from *The Original Old West Cookbook: Recipes in the Chuckwagon, Pioneer, and Southwest Traditions, 1994*.

## Hot Relish Sauce

3 tbsp fat (butter, lard, margarine)  
½ cup minced onion  
½ cup minced chile pepper  
3 tsp Worcestershire sauce

8 oz can tomato sauce  
2 tsp sugar  
¼ cup sweet pickle relish  
3 oz can chopped mushrooms

Melt fat in pan. Add onion and pepper. Cook until vegetables begin to brown, about 5 minutes. Add rest of ingredients and bring to boil. Cook slowly until sauce is thick, about 15 minutes. Serve on steak, hamburger, chicken breast, or Portobello mushroom.

Variation on a recipe from *Pueblo, Colorado: Some Recipes and Memories, 1976*.

## Chile Relleno Bake

1 pound ground beef, pork, turkey,  
seitan, or chicken sausage  
½ cup chopped onion  
10 chiles, roasted, seeded, peeled,  
and chopped  
1 tsp salt  
Preheat the oven to 350F.

¼ tsp black pepper  
4 eggs, beaten  
¼ cup flour  
1-½ cup milk  
6 ounces cheddar cheese, grated

Brown the meat and onion in a skillet. Drain the fat. Remove from the heat and add ½ tsp salt and the pepper. Place half of the chiles in the bottom of a greased 8x8-inch baking dish. Top with the meat. Arrange the rest of the chiles on top.

Combine the eggs, flour, ½ tsp salt, and milk. Mix until smooth. Pour over the chiles. Top with cheese. Bake for 45 minutes.

Variation on a recipe from *Colorado Farmers' Market Cookbook, 2002*.