



# GHOST CHILI PEPPERS GROUND

We are pleased to introduce Ghost Chili Pepper Ground! Ghost Chili Peppers have been classified by the Guinness World Records as the hottest chili pepper in the world! Found in the Assam state of India, these thumb-sized chili peppers rate over 1,000,000 Scoville units. The orange or red colour of the powder is similar to that of the Habanero pepper (300,000 SHU), yet much stronger in heat. It is said that the Ghost Chili received its name as those who try it 'give up the ghost'.

Ghost Chili Peppers will add extreme heat to any dish, whether homemade chili, tomato sauce, salsa and dips or marinades, just a pinch will do! The Ghost Chili is unlike any other pepper.



The Ghost Chili Pepper will create the hottest chicken wing sauce possible. The incomparable heat of this pepper will astonish and challenge even the most die-hard hot-wing eater.

In using the Ghost Chili Ground, there is no need to soak and dice the whole pepper to add the phenomenal heat that it provides! Caution is still recommended when handling the Ghost Chili Powder and avoid contact with your eyes.

**Ghost Chili Pepper Ground 28-14150 250 g**