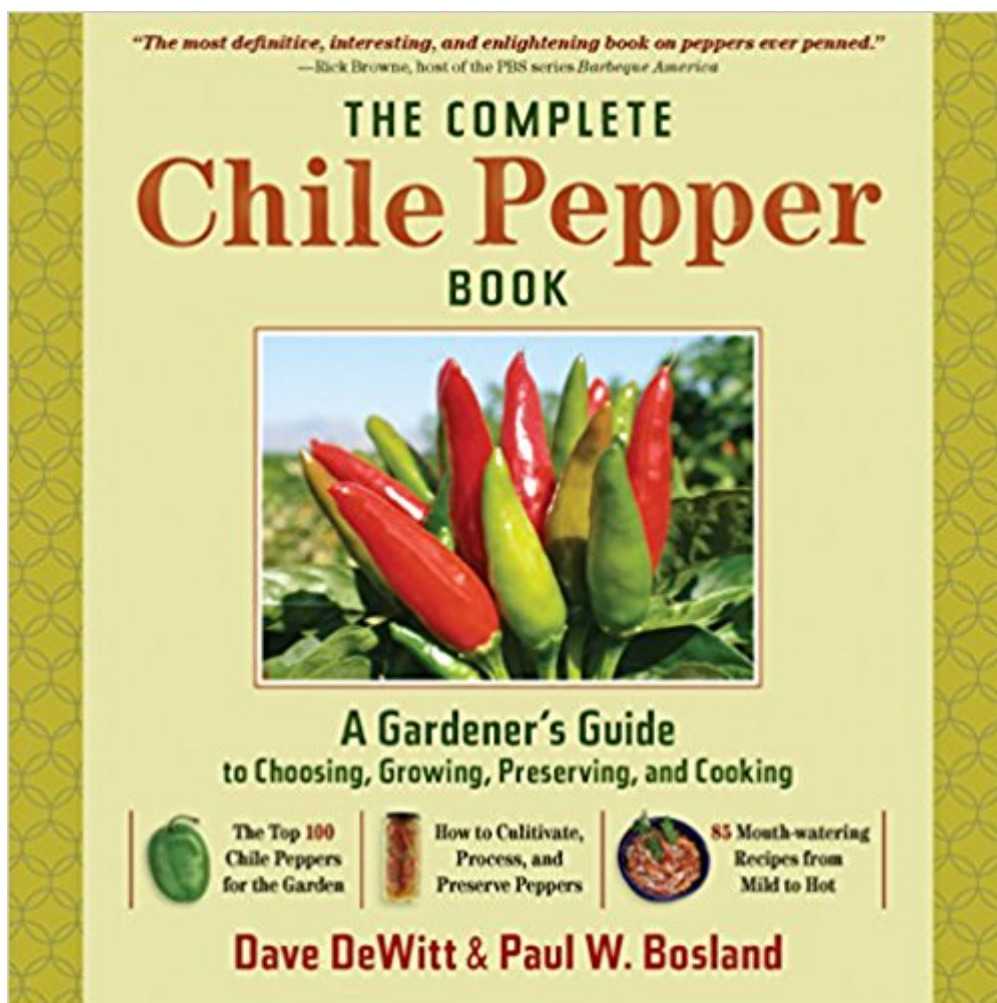


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The Complete Chile Pepper Book: A Gardener's Guide To Choosing, Growing, Preserving, And Cooking



Synopsis

The Complete Chile Pepper Book, by world-renowned chile experts Dave DeWitt and Paul W. Bosland, shares detailed profiles of the one hundred most popular chile varieties and include information on how to grow and cultivate them successfully, along with tips on planning, garden design, growing in containers, dealing with pests and disease, and breeding and hybridizing. Techniques for processing and preserving include canning, pickling, drying, and smoking. Eighty-five mouth-watering recipes show how to use the characteristic heat of chile peppers in beverages, sauces, appetizers, salads, soups, entrees, and desserts. 

Book Information

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Customer Reviews

 “The most definitive, interesting, and enlightening book on peppers ever penned.”   Rick Browne, Barbecue America on PBS  “Dave DeWitt and Paul Bosland know more about chiles than any pair on the planet. Whether you plan to grow your own pungent pods, or just enjoy eating them, this colorful guide is truly the complete resource. Hot times ahead!”   Cheryl and Bill Jamison, The Border Cookbook, Smoke & Spice, American Home Cooking, and The Big Book of Outdoor Cooking & Entertaining  “This book is perfect for those of us who can’t learn enough about peppers. The illustrations and recipes for cooking with chiles are a culinary delight!”   Cindy Wilkins, two-time winner of the International Chili Championship  “A nicely done work that will fit well within any culinary or gardening collection and will appeal to both the novice and the expert gardener.”

Recommended. [Library Journal](#) "A narrow topic, you say? Not with the 100 top varieties covered and 85 convincing reasons for embracing more than just our beloved jalapenos and serranos." [Chicago Tribune](#) "A must-have for chile lovers and a great gift, packed with fun chile facts, recipes, tips for growing and preserving, and a list of the top 100 chile peppers for gardeners." [Las Cruces Sun-News](#) "This book will be the standard reference on chile peppers for a long time to come. I give it my three-chile rating, which translates as hot-hot-hot." [Fresh Dirt blog](#)

This book is on fire! Chile peppers are hot in every sense of the word: they add culinary fire to thousands of dishes and they inspire near-fanatical devotion in those who have succumbed to their incendiary charms. In this comprehensive book, world chile experts Dave DeWitt and Paul W. Bosland have assembled all the information that anyone with an interest in chile peppers—whether food enthusiast, vegetable gardener, cook, or capsicum addict—could ever hope to find.

This is a large book that attempts to cover everything, but goes into detail about nothing. I would really like to have seen less recipes and more about preserving and processing peppers than how to cook other foods. Importance seems to be misplaced on the wrong subjects in this book.

Was so excited to get this book! I sat down to peruse and next thing you know a few hours had elapsed. I do own another pepper book, which is mainly a cookbook. But this, is on an entire new level. Currently, my garden has about 10 types of peppers, and I'm looking to expand. This book has helped me identify problems and illnesses that ail pepper plants, as well as provides recipes, techniques for preparing and storing peppers and dried spices. It gives a great description of over 100 peppers. The pictures are close up and beautiful. If I had to say something negative about this book, it would be that only some descriptions give Scoville ratings, others do not. My other book that has a handy graph that I use to look up Scoville ratings, which helps me decide if I want to purchase that type of pepper plant. There are so many types of peppers, and only a fraction of them are listed in either of my books, so if you want a tome that covers varieties exhaustively, this is not the book.

May be too early to write a review, but I am really enjoying this book. DeWitt knows his stuff, and provides the reader with both depth of science behind different species, as well as practical understanding of different peppers. Looking forward to trying many of the recipes provided in the

later portion.

Really good books that covers almost all the basics of chile pepper growing. I have been growing peppers for a couple years before I got this book and still learned a ton. This books covers the different chile families, different methods of growing, different planting arrangements, common issues and how to fix them, and also includes some recipes for all the chiles you will be growing. I have already pulled this book off the shelf multiple times to diagnose issues and to make sure I am doing everything right to maximize my harvests. So far my pepper garden is absolutely exploding with peppers and I think some of that has to do with this book. I would highly recommend this books to anyone growing chiles whether just a couple plants or a whole green house full of them.

Great book! Much insight on the history and care of peppers; also some decent recipes. It is a dated book now, but still an excellent addition to the bookshelf of those who look forward to any day with peppers on the menu.

Just what we needed.

this is a good book for those who are not already familiar with chiles (for which "peppers" is a misnomer), have limited gardening experience and/or reference materials, and who want a few recipes wrapped up into a sort of "one stop shopping" text. it is also a great book for those who wish primarily to concentrate on chile gardening, and who have exhausted more rudimentary texts. the book offers a modest history of chiles. the cultivation information is pretty extensive and fascinating, and may prove to enhance my gardening experience this season. the canning and preservation sections are very informative, and if you like a sampling of specialty recipes in something other than a cookbook (which i really do not), there are some good looking ones here. the section actually cataloging individual varieties of chiles left me flat. here dewitt and bosland have listed the "top hundred (or so) chile peppers for the garden", including a brief description of each. the descriptions are often VERY brief, and uninformative. there is no consistency in what can be expected from them, such as quantified heat levels (expressed in "scoville heat units"), flavor characteristics, sizes, expected yields, and typical days to maturity. the greatest issue i have with this section of the book is the inclusion of only these varieties, leaving out a number of interesting and flavorful chiles, among them hungarians (indeed the only mention of paprika, was in the similarly incomplete "heat scale for chile varieties and commercial products"), and the "fish pepper" (a chesapeake bay favorite).

notably, the "peter pepper" IS included, with two sentences ignoring any horticultural, or culinary qualities, and focusing solely on what some might find an unsavory description of its shape and nomenclature (apparently written to enlighten those who might not infer it).i accept that buying online leaves one with the responsibility for making semi-informed choices and living with them, and that i could have gone to a brick and mortar bookstore, to peruse the contents of this manual. that said, i would have preferred a more exhaustive encyclopedic reference work dealing with the varieties of chiles, and might gladly have purchased as a separate text, the horticultural and preservation information contained herein (the best part of the book). the recipes could have been included in yet another, more extensive specialty cookbook, at a modest price, which i would not have been inclined to put on my shelf.on the whole, this book is a well illustrated coffee table entertainment, with a 148 page chile horticulture and preservation narrative grafted into the middle of it, and i probably would not have purchased it as it stands, had i leafed through it.i guess i mainly take exception to the misleading title, as this is certainly not a "complete" chile pepper book.do not let me stop you from buying it, though- it may be exactly what you are looking for. the gardening and preservation section alone is probably worth the price.

I never write reviews but I feel obligated to tip my hat off to these authors and to let any potential buyer that this book is so worth the money!! There is not a better book on peppers out there! It is truly comprehensive and I like the fact that they touch upon the origins if known on many of the common peppers you will see in catalogs.Why don't you get heavy yield on a ghost pepper plant? Because it is a cross species hybrid and that means it starts out with lots of flowers but then always drops a bunch - not something you can avoid - it is not your ability to grow a healthy plant.Think you should fertilize your established pepper plants like everything else in your garden??? DON'T!!! It will promote vegetative growth only and drop flowers and immature pods.If you are serious about growing hot peppers you must have this book!

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