



2016 HERB STUDY - GHOST PEPPER BY: LYNN JEWELL

Common name: Ghost Pepper - Botanical Name: Hybrid of *Capsicum chinense* and *Capsicum frutescens*, Family name: Nightshade. Also known as: Bhut Jolokia – Naga Morich – Bin Jolokia – U-Morok – Ghost Chili Pepper – Red Naga Chili. Geographic origin: Maipur, India. Recipe ideas for the Ghost Pepper: Ghost Pepper and Bacon Deviled eggs, Inferno Fire Chili Vodka, Wendy's Ghost Pepper Fries, Ghost Pepper Chili Chicken Wings, Ghost Pepper Almond Brittle, Ghost Pepper and Blueberry Sauce, Ghost Pepper Sauerkraut, Ghost Pepper Fettucine Alfredo, Ghost Pepper fudge. Fun facts: *The Ghost Pepper was the first pepper to break the 1 million mark on the Scoville heat unit scale. *It was declared the hottest pepper in the world in 2007. Today it is ranked about #5 on the Scoville scale, with the Carolina Reaper achieving the #1 spot. *It is 2 to 10 times hotter than the Habanero and 100 times hotter than the Jalapeno. *It is used in India as medicine for stomach ailments and is eaten to cool the body down by inducing perspiration during the summer months. *It is used to spray on fences to keep the elephants out of the village. *It is used as a weapon in hand grenades or pepper spray – An environmentally friendly, non-lethal weapon.



