

ALL ABOUT CHILI



Chili pepper

19,500-28,050 SHU



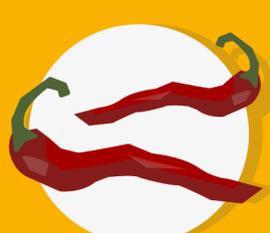
Dry chili pepper

342,600 SHU



Goat pepper

7,500-16,500 SHU



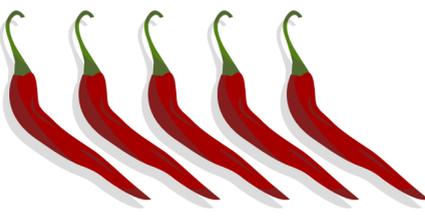
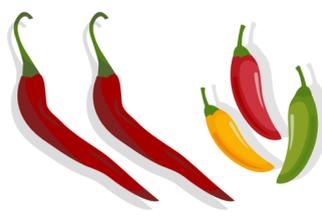
Dry goat pepper

53,400 SHU

Scoville Heat by Nipawan, 2004 Scoville Heat Unit (SHU)

Let's see what the 10 popular Thai spicy dishes are.

Most people in our server said:

Food	Chili used as the ingredient
 <p>Kua Gling (Fried Pork with Yellow Curry Paste)</p>	 <p>• Dry chili pepper</p>
 <p>Kaeng Pa (Hot & Spicy curry)</p>	 <p>• Dry goat pepper</p>
 <p>Kaeng Tai Pla (Fish organs sour soup)</p>	 <p>• Dry chili pepper • Chili pepper</p>
 <p>Pad Kee Mao (Noodles fried with spicy seafood, pork, shrimps, chicken or beef)</p>	 <p>• Red and green goat pepper</p>
 <p>Pad Ped (Spicy fried)</p>	 <p>• Dry chili pepper • Goat pepper</p>
 <p>Kaeng Lueang (Spicy vegetable and prawn soup)</p>	 <p>• Dry chili pepper • Chili pepper</p>
 <p>Tom Yam Kung (Prawn and lemon grass soup with mushrooms)</p>	 <p>• Chili pepper</p>
 <p>Som Tam (Spicy Green Papaya Salad)</p>	 <p>• Chili pepper</p>
 <p>Kaeng Aom (Hot and Spicy vegetables in Thai herb soup)</p>	 <p>• Chili pepper</p>
 <p>Kaeng Keow Wan (Green Curry)</p>	 <p>• Green chili pepper • Goat pepper</p>

TIPS : How to reduce the hotness of chili.



• Let's drink milk and eat yoghurt.



• Do not drink cool water. Drink warm water.



• Reduce the "hotness" by the "sweetness."



• Greasy food also can help. Hurry up! Try that piece of Charcoal-boiled Pork Neck.