

# ALL ABOUT CHILI



**Chili pepper**

19,500-28,050 SHU



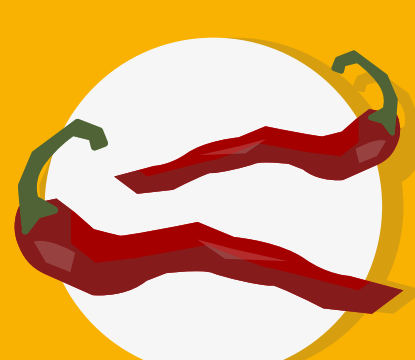
**Dry chili pepper**

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