

Chili

Poblano

One of the most popular chilis in Mexico! The green, 3"-6" poblano is most often stuffed with cheese or meat for chiles rellenos and the dark, reddish-brown dried ancho is used in a variety of sauces, such as the traditional "mole poblano". 1,000-2,000 Scoville Heat Units (mild).

3"–6" long, 2" wide, dark green turning to reddish-brown when mature. "Ancho" means "wide", referring to the broad, flat, heart-shaped dried pod. Poblano is the fresh, green form of the chili pepper.

Chilis thrive in well-drained, fertile soils with a pH of 6.5. Abundant phosphorus and calcium is needed for the best results. Tender annual. Plant out after all danger of frost is past. Space chili plants 12-18" apart in rows 24-36" apart, or 2 rows mulching, 18" between plants. Water-in transplants well. Apply a liquid bloom and boost type fertilizer (phosphorus) at transplant time. Install collar (toilet paper tubes cut into 2-3 pieces work well) around seedling at time of transplant to prevent cutworm destruction. Install cage or stakes at time of transplant. Pick the first chilis promptly when they reach full size to encourage further fruit set.