

How To Grow Your Own Hot Peppers

Have you ever seen recipes for homemade salsa? They certainly do look fresh and tasty. More and more people are discovering how easy it is to make their own tasty condiments, right at home!

Another option would be to get into the habit of preparing your own hot sauces, of which there are many varieties ranging from Asian to Louisiana and Mexican. Before embarking on this particular culinary adventure, it would be a good idea to familiarize yourself with the method of measuring hotness, known as the scoville scale. And no hot sauce would be the same without the addition of jalapenos, as many as you can stand.

If you are going to take the plunge into growing your own hot peppers, you might well want to consider including other ingredients you will need for salsas and sauces, including tomatoes, onions, and sweet peppers.

A good gardening guide (check out the offerings at your local public library before you purchase one) will give you an idea of what types of vegetables would grow well in your geographic region. You will also need to consider how large a garden you will plant, which will depend in part on how much time you have to devote to your hobby.

Another factor in deciding what and how much to plant is the amount of space you need to leave between the different types of vegetables. The Internet is a great source of information about gardening, and you may have some friends or relatives who are avid gardeners who may be able to give you some assistance in this matter. A garden center will be able to provide you with the necessary gardening tools and fertilizer.

One thing you will also want to take into consideration is how many vegetables your garden is likely to yield. You might end up with a lot more vegetables than you were originally planning on. Not to worry, though: your friends, family, and co workers will have reap the benefits of your gardening efforts when you share your bounty with them. Another option is to donate extra vegetables to a food bank, shelter, or church organization.

Once you get to the point where you are ready to harvest your veggies, you can check out some yummy salsa recipes to try. If you find one that you particularly like, don't be shy about making some changes to the recipe to really make it your own. A slight change in the combination of seasonings and types of peppers will make the basic salsa recipe into your own creation. Some people have even taken the additional step of starting their own business selling their wares at flea markets, fairs, and to local grocers. If you were to market your foodstuffs online, you could well end up having customers from any place in the world!

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About the Author

Gregg Hall is an author living in Navarre Beach Florida. Find more about this as well as hot sauce at <http://www.hotsaucesonline.com>