

# CATCH THE HATCH

Tips for freezing and storing your hatch peppers!

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## TWO HOURS

- Roasted peeled peppers should be refrigerated within 2 hours of exposure to heat.
- Whole peppers can be frozen unpeeled (easier to peel after freezing).

## USE SHALLOW CONTAINERS

- If storage packages are too large, peppers will freeze slowly, resulting in a mush texture because of ice crystal formation within the pepper tissue.

## 12 MONTHS

- Hatch Peppers can be stored in the freezer for up to 1 year.

## IN THE REFRIGERATOR

- Refrigerate those you'll use within three days.
- Peppers are very susceptible to mold and botulism.
- They can grow mold in the refrigerator within a week.
- When you bring them home, you should pack them up into small containers and freeze all but those you will be using immediately.

## TWO INCHES

- Home freezers are inefficient at removing heat quickly from food placed in containers deeper than 2 inches.

## BEST FREEZER OPTION

- Use specialized plastic freezer containers with lids or freezer bags
- Remove as much air as possible to reduce amount of surface crystallization that can form in air spaces

## EXTRA TIPS

- Use Roasted Hatch Peppers throughout the year to flavor stews, chili's, casseroles, salsas, and more.
- When allowed to thaw out after freezing the hatch peppers actually pick up one full heat level
- They vary in size, but on average one pepper equals one ounce (8 hatch peppers in a cup)

## STORAGE TIPS

- **NEVER RINSE PEPPERS IN WATER!** It removes the oils, which hold much of the pepper's flavor.
- Packaged chiles should be completely cooled to less than 40°F before freezing. If peppers are placed in the freezer while still warm and freeze slowly, bacteria may grow and become dormant during storage.

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...enjoy fire and flavor all year long!