

FLAVOR SPOTLIGHT:

ANCHO

 **Flavor**solutions

Ancho chile is a dried version of the almost-ripe red poblano pepper that originates from Mexico. The pepper is named Ancho due to its width as “ancho” which means “wide” in Spanish. Ancho peppers have a mild spice level with a sweet, raisin-like and almost chocolatey flavor. Traditionally incorporated into cooking sauces like Mexican moles and adobos, ancho can also offer a flavorful kick to soups, marinades, meats and more. The fruity, raisiny flavor of ancho also pairs well with chocolate and cinnamon in sweet applications like cookies and hot chocolate.

TREND SIGNALS

U.S. CANADA
+7% **+15%**
projected growth of ANCHO
PEPPER on menus.
Datassential, '25-'29

U.S. CANADA
+14% **+13%**
increase in avg. monthly 'ANCHO CHILE'
Google searches, '23-'24.
Google Search Data via BrightEdge

FROM OUR EXPERTS

Culinary Inspired Pairing: Ancho + Hibiscus

This energetic duo is a feast for the eyes and the taste buds. Tart, floral notes of exotic hibiscus, alongside the lingering heat of ancho chile pepper, create a lively Latin combo.

Try it: For an explosively delicious sangria, in south-of-the-border hibiscus frosted cupcakes, or as a sweet-hot glaze for ribs or brisket.

Ancho Pepper Base

“To meet the growing demand for bold, Latin inspired flavors, I recommend our Ancho Pepper Base. Perfect for use in marinades, sauces and dips, meals and sides, it imparts Mexican spice character with a chili pepper nuance.”

Ron Taylor, Principal Research Chef

Contact us or [click](#) to request a **FREE ANCHO** flavor or culinary base sample.

