



Handcrafted Smoked Pimenton from Happy Quail Farms

Pimenton is the Spanish term we have adopted for our smoked pepper powders.

We slowly smoke-dry small batches of our farm grown peppers in a digital-ly controlled low temperature smoker, using a blend of our own oak and fruit wood to give our artisanal Pimenton a delicious smokey sweet flavor.

Pimenton is often used in Spanish or Latin cooking; paella, seafood, and potato dishes.

HEAT: 0



Smoked Pimenton Dulce

Piquillo and Piment d' Anglet are the peppers we dry, smoke, and grind to make our Happy Quail Farms smoked sweet Pimenton Dulce blend.

No heat at all but lots of sweet smoky pepper flavor and color Pimenton Dulce will make your Latin dishes like paella, gaspacho, seafood, rice or potatoes a taste treat.

Try it in guacamole or your mixed drink.

HEAT: 3



Smoked Mild Pimenton

Small batches of our farm grown ripe Japanese Shishito, Spanish Guindilla Rojo, and Bhutanese Shaerma peppers are dried and slowly smoked to produce our special Mild Pimenton blend.

Use our Mild Pimenton in any recipe calling for chipotle or any dish needing a bit of zaz. Not too hot, but excitingly evocative of true Latin spirit.

Don't be afraid to experiment with this one.

HEAT: 5



Smoked Hot Pimenton

Our Hot Pimenton is one of our enduring favorites. Enough personality to distinguish itself whenever and wherever you want to spice it up, we make our Hot Pimenton from our dried and smoked, red ripe Pimientos de Padrón and Cayenne peppers.

Good and spicy hot with the distinguishing flavor of the fruitwood smoke.

We love it on pizza, in paprikosh, leksó, or piperade.

Try it in salad dressing.

HEAT: 6



Smoked Ají Amarillo Pimenton

Our smoked Ají Amarillo Pimenton is unique. Not commonly seen, smoked Ají Amarillo Pimenton has the distinguishing flavor and fruitiness of Habañero peppers but a tamer personality.

In a sour cream dip, a lime juice marinade, or even a mixed drink, this one stands out of the crowd.

Traditional Peruvian tamales are fabulous with a dash of Ají Amarillo Pimenton.

HEAT: 10



Smoked Habañero Pimenton

Our smoked Habañero Pimenton has formidable heat and flavor. Not for the feint of heart, it will bring on a sweat. Habañeros command respect from most of us.

Don't overdo this one if you don't want heat. Fabulous in its glory, smoked Habañero Pimenton makes the best lime juice marinade for shrimp or scallop ceviche and killer guacamole.

Try it on corn on the cob for a real blazing mouth experience.

Happy Quail Farms' Paprikas and Pimentons come packaged in:

.4 oz glass vials

2 oz, 4 oz, 8 oz, and 16 oz sealed tins

also try our:

5 Paprika Collections

Four - .4 oz glass vials of Paprika and Pimenton in 5 themed collections set in a handcrafted wooden base.



> **Sweet to Mildly Hot, Heat: 0 - 3.5**

Sweet Paprika, Mild Paprika, Smoked Pimenton Dulce, Serrano Paprika

> **Sweet to Hot Paprikas, Heat: 0 - 7.5**

Sweet Paprika, Mild Paprika, Serrano Paprika, Cayenne Paprika

> **Sweet to Hot Smoked Pimentons, Heat: 0 - 10**

Pimenton Dulce, Mild Pimenton, Hot Pimenton, Habañero Pimenton

> **Mexican Collection, Heat: 2 - 7.5**

Pimenton Dulce, Mild Pimenton, Hot Pimenton, Smoked Habañero

> **Peruvian Hot Collection, Heat: 7.5 - 10**

Ají Amarillo Paprika, Rocoto Paprika, Habañero Paprika, Smoked Habañero Pimenton

To Order:

by phone: (650) 325-0823

on-line: www.HappyQuailFarms.com



Handcrafted Artisanal Paprika & Pimenton

from Happy Quail Farms

Handcrafted Artisanal Paprika & Pimenton



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Handcrafted Paprika from Happy Quail Farms

We use the term Paprika to describe our Happy Quail Farms crushed or ground dried peppers.

Hand processing small batches to insure freshness, we select only the best quality ripe fruit carefully drying the peppers until they are crisp enough to grind.



We grind the whole pepper, removing only the stem, to preserve the natural vitamins in the seeds as well as the rich complex flavors of the individual peppers. Color can vary dramatically from one pepper variety to another, with each harvest, and whether the peppers are sun dried or dried in our dehydrator.

Try one of our assorted Paprika Collections. This is a great way to get acquainted with our various Paprikas.

- Sweet to Mildly Hot
- Sweet to Hot Paprikas
- Smoked Sweet to Hot Pimentons
- Mexican Collection
- Peruvian Hot Collection

See back panel for details.

They make a wonderful gift!



HEAT: 1



Sweet Paprika

Made from our farm grown ripe Piquillo peppers known for their bright color and complex flavor. Perfect for your favorite goulash or deviled eggs

Our fresh Paprika has a full, sweet pepper flavor without the heat.

It's not just a pretty garnishing color!

Our Happy Quail Farms handcrafted Sweet Paprika has quickly become our personal favorite and one of our best sellers.

HEAT: 2



Mild Paprika

Our Mild Paprika blend is made from our fully ripened and dried Japanese Shishito peppers, Spanish Guindilla Rojo peppers, and Bhutanese Shaerma peppers. Our Happy Quail Farms Mild Paprika offers a complexity of flavors and a mild spiciness that everyone will enjoy.

We use it in rubs, stews, paprikosh, and anywhere a little spice is needed.

Try a little on popcorn!

HEAT: 5



Mulatto Paprika

Mulatto peppers are a rarity, they are prized for their dark chocolate color. Our Mulatto Paprika is made from a blend of Chilaca Pasilla and mild Mulatto Poblano peppers. Mild in heat, it is very sweet, and full of flavor.

A vital ingredient in traditional Mexican mole sauces. Just a spoonful will impart delicious flavor and color to your egg and potato dishes, dip, or barbecue sauce.

HEAT: 6



Serrano Paprika

Serrano peppers are not often seen dried commercially because of their thick walls and higher water content. But with the California sun and a little help from a dehydrator we have made a great Serrano Paprika.

Very sweet and hot, a great way to spice up dips, rubs, salsas, or guacamole.

HEAT: 5-7



Cayenne Paprika

Happy Quail Farms Cayenne Paprika is made from the hottest of the annum, or traditional chili, type of peppers we grow. Impart a rich traditional flavor to your chili con carne with our Cayenne Paprika. Depend on it to add heat, flavor, and bright red color. A great addition to meatballs, meatloaf, marinades, sauces, soups, or stews.

Kick it up a notch, add a little more!

HEAT: 7



Ají Amarillo Paprika

Ají Amarillo Paprika is a vital ingredient in Peruvian dishes, for its glorious bright yellow color and tantalizing fruity flavor.

We started growing Ají Amarillo peppers just a few years ago. An Equatorial pepper, they need a long season to produce.

Ají Amarillo Paprika makes great lime juice marinades or ceviche, and adds a beautiful yellow color and delectable flavor to quinoa, corn, rice, or potato dishes. Use cream or cheese to tame some of its heat.

HEAT: 9



Rocoto / Manzano Paprika

Happy Quail Farms grows two varieties of Rocoto peppers, red and yellow. When dried, ground, and blended together, they give a bright orange color to our Rocoto Paprika.

Rocoto peppers, Ají Amarillo's sassy sister are another step up in heat. Peruvians often use Rocoto Paprika to add the heat to Curtido, a fresh mixed dish of hot pickled onions and carrots, with garlic, oregano, olive oil, and vinegar.

Watch out this one can kick!

HEAT: 10



Habañero Paprika

Made from our dried orange Habañero and Scotch Bonnet peppers, the hottest pepper we can grow here in the north.

Only a 1/4 teaspoon of our Habañero Paprika will spice it up plenty for most palettes.

A favorite for Caribbean dishes like Jamaican jerk sauces, conch ceviche, or killer chicken wings.

Be careful with this one it causes pain wherever it goes!

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Peruvian
Ají amarillo