Here at the SuperSite, we have assembled a tasty array of holiday articles and recipes from many of our writers. Chile peppers are a common theme and appear in Christmas recipes around the world, from snacks to desserts. Here is a brief overview.

Red and Green For the Holidays. Mistletoe and holly are endangered species around here—everywhere we look in the Southwest, the traditional red and green decorations of the holiday season are dominated by the very same colors of New Mexico's powerful state vegetable, the chile pepper. The abundance of chile gift items boosts the pungent pod to primary status as a New Mexico Christmas symbol.

A Chile-Blessed Christmas Around the World. New Mexico is not the only place where the pungent pod plays a roll in holiday fare. In many countries where Christmas is celebrated, chiles are an integral ingredient in traditional holiday foods.

Deep-Fried Cajun Turkey for Christmas. Despite the three-day process, it's well worth the effort to cook turkey this way. Created in the South, this method of cooking a turkey is gaining popularity all across the country. This process produces a succulent turkey and if the oil is at the correct temperature, a crisp, not greasy skin.

Sizzling Snacks for Holiday Entertaining. Ah, the holidays…when friends can drop in unexpectedly and expect to be fed. Don't be caught unprepared! Here in New Mexico, a really great party always contains some spicy munchies. Chile peppers can be found in every course, from drinks and appetizers to entrees and even dessert.

Christmas Eve Dishes from New Mexico . Christmas Eve in New Mexico is a very special night steeped in tradition and probably no other image symbolizes the season more than the flickering lights from the brown paper bags, called *luminarias* or *farolitos*, that line the walkways and outline buildings and houses throughout the state.

Sauza