



2020 HOT PEPPER VARIETIES

*DAYS TO MATURITY

NAME	FRUIT DETAILS	HEIR-LOOM?	*DTM
ACI SIVRI CAYENNE	Old Turkish variety can be mild to burning hot. Productive for Northern gardens producing up to fifty 5-9" fruit.	✓	90
AJI RICO	Red 3-4" fruits have a warm heat with a refreshing citrus flavor. Great fresh, cooked or in salsa. Also dries well making an excellent spicy paprika.		70
ANAHEIM CHILI	8" long, tapered, bright green fruits. Ripens to red. Mild flavor.	✓	77
ANAHEIM COLLEGE 64	Same as the green Anaheim chilies you find in the grocery store, but better because you'll get to eat them fresh and full of flavor! Anaheim College 64 yields 6-10 tasty fruit per plant, each 6-8 inches long. The thick-walled conical fruit turn from green to red, mild to medium heat.		74
ANCHO MAGNIFICO	Your chili rellenos will be the talk of the neighborhood! These fruit are thick-walled, turn from green to bright red, and possess a classic Poblano flavor. Plants produce high yields of 4 1/2 - 6 1/2 inch long peppers that are one of the earliest Anchos on the market.		70
ANCHO TIBURON	Produces heavy yields of 12" long hot peppers with sweet thick flesh. Moderately hot. Traditionally used for chile rellenos.		85
BHUT JOLOKIA (GHOST PEPPER)	This fiery pepper is rumored to be the hottest in the world. The wrinkled, 2 1/2 inch by 1 inch fruits turn red when mature. Handle with care!		80-85
BIG JIM ANAHEIM	Tapered long fruits ripen green to red. Compact yet prolific plants yield large peppers great for roasting.		70-80
BLACK HUNGARIAN	3-4" fruits black ripening to red. Mildly hot with good flavor.	✓	75
BLACK OLIVE	Dark foliage with black fruit, turns red when ripe. Good in containers.		
BOLIVIAN RAINBOW	Small, super-hot, very attractive pepper. Red, yellow, and green purple fruits are set at the same time.	✓	75
BULGARIAN CARROT	2 1/2"-3 1/2", green, matures to orange. Very hot.		70
CAROLINA REAPER	Reported to be the hottest pepper in the world. Originally a cross of Ghost and red habanero peppers. Breeding work was done in Rock Hill, SC. Bright red, wrinkled fruits with a tail.		95
CAYENNE	Hot 5-6" long tapered pepper that ripens dark green to red. Dries easily due to its thin walls.		70-75
CAYENNE, GOLDEN	Productive plants with striking golden yellow 4-6" slender fruits. Similar in flavor and heat as red cayenne.		70
CAYENNE, PURPLE	Lovely 4-6" thick walled, slender fruits. Fruits ripen purple and will become red if left on the plant longer. Similar in flavor and heat as regular cayenne.		70-72
CAYENNETTA	A mildly spicy, tapered bayonet shaped, red pepper. This 3 to 4 inch chili pepper yields large fruits on a well branching plants. Perfect for containers.		69

CAYENNE 'RING OF FIRE'	Great taste fresh or dried with 6" fruit. Hot fiery flavor with heavy yields.		70-80
CHOCOLATE HABANERO	Dark brown, lantern-shaped 2 inch fruits. Look like chocolate candy but are flaming hot – use in moderation! Good for salsas, drying, pickling.		80-90
CHERRY BOMB	Red cherry-type. Italian classic, prolific and hot. Green to red. Use fresh or dried. Resists TMV.		65
CHILTEPIN	Extremely hot. Unassuming pea-like, ½" fruits. Prolific 8-10" bushes.		90
DORSET NAGA	One of the world's hottest peppers, along with the Ghost Pepper. Handle with care! Small, red, and fierce!		100
FATALI	A five-alarm Habanero type. Thrive in pots. 3" long tapered fruits. Pungent and citrusy flavor are perfect for salsas and sautéing.		100
FILIUS BLUE	Violet-blue, oval spicy fruit. Compact, heavy yielding, attractive plants. Perfect in containers.	✓	
FIPS (CHRISTMAS PEPPER)	Masses of small conical, 1" fruits in purple, red and yellow. Grows 8" tall and is best grown in small containers or window boxes.		
FIREBALL	Cute little 1½" red fruits look like strawberries, but their flavor is fiery hot with just a touch of sweet. Use for pickling, cooking, or salsas. High yields.		75
FISH	Decorative foliage and fruits range in vibrant colors. High yields of 1- ½" fruits. Considered by many to be the best variety when cooking seafood.	✓	90
FRESNO CHILI	2-3" fruits ripen green to red. Looks very similar to the Jalapeno. Can harvest for mild heat when green, and very hot heat when red. Best eaten fresh in ceviche or salsas.		65-70
GREEK GOLDEN PEPPERONCINI	Sweet, crunchy peppers with mild heat are a favorite for pickling, salads, and salsas. Harvest the light yellow fruits at 2-3 inches long. Productive even in cooler, short-season areas.	✓	60-70
GUAJILLO	A uniquely sweet chili with medium heat and hints of cranberry. (2,500-5,000 on the Scoville scale). 4-7" fruits turn orange-brown when ripe. A classic in Mexican cuisine. Great in salsa, butters, rubs and tamales. Also known as Marisol pepper when fresh.		75
HABANERO	3' tall, compact plants have 2", wrinkled, orange fruit, which taper to a point. Use fresh or dry.	✓	95
HABANERO ORANGE	Lantern shaped 1" by 1½" pods with thin, wrinkled, light green flesh. Ripen to lovely golden orange. High yielding plants that grow 36" in height. A favorite for sauces.		95
HABANERO RED	A bright red version of the super-hot favorite! Slender, lantern-shaped, 3-4 inch peppers ripen early for good yields even in cooler areas. 70 days from transplant to green, 90 to red.		70-90
HIGHLANDER ANAHEIM	Early Anaheim type bred for high yields even in cooler regions. Medium-hot, 7 inch by 2 inch fruits ripen to red, but are usually used green for stuffing, grilling, or roasting.		85
HOLY MOLE	Pasilla type with nutty, tangy flavor turns from green to chocolate brown when mature.		85
HUNGARIAN HOT WAX	Medium-hot peppers, especially good for pickling. Canary yellow, then bright red at full maturity. 6-8" long and 2" wide. Plants are 20-24" in height.		70
JALAFUEGO	Smooth, dark green fruits averaging 3½" to 4" long. Large, very high yielding plants. A.k.a Jalapeno Goliath.		70-93

JALAPEÑO	3½", dark green fruit ripens red. Prolific. Medium hot.	✓	65-75
JAL 'CONCHOS'	Fruits are cylindrical dark green with moderate heat, the redder it gets the hotter.		65-90
JAL 'TAM'	A very tasty, mild Jalapeno type with delicious flavor and a lot less heat. 3" long fruit matures green to deep red.		70
LEMON DROP	Intensely hot Peruvian with 2-3" bright yellow fruits with a touch of citrus flavor.	✓	90-100
LONG RED CAYENNE	Quite hot. Use the green fruits in fresh salsas. Grind the dried red pods into powder or crush into flakes. Used in Louisiana hot sauces.	✓	68
MARBLES	Mildly-spicy, round fruits in all colors of the pepper rainbow! Grows 12" tall.		
MOSQUETERO	An extra-large ancho pepper with 7" dark green straight fruits. Prolific. Perfect for roasting, stuffing and chile rellenos.		80
NU MEX BIG JIM	Heavy yields of 9-12" long hot peppers with mildly hot flavor that turns green to red when ripe.		85
NU MEX JOE PARKER	6-7" long, high yielding, early chile. Ripen from green to red. Compact, great container plant. Mild to medium, great flavor.		65
PASILLA BAJIO	Sweet and mildly spicy with a smoky flavor. Slender, thin walled, 8-10" green-black fruits. The key ingredient in mole sauce once dried and ground into powder.		80-85
POBLANO 'ANCHO'	Known as Ancho when dried and Poblano when fresh. 3-4", heart-shaped, dark green ripens to mahogany red. Sweet flesh, hot pith.		68
PIMIENTO DE PADRON	Small bite-size peppers originating from northwest Spain where they are sautéed in olive oil and served with sea salt in tapas bars. Also good for pickling. Most are mild in flavor but an occasional hot one will appear. Heat increases as they ripen to red.	✓	
PIZZA	Thick walled 4" cone-shaped pepper. Hot pepper flavor, but without the heat. 14" to 18" tall plants. Early and prolific.		80
POBLANO	Heart-shaped green chilies grow 5 inches long by 2½ inches wide, with thick crisp walls –perfect for stuffing, roasting, or making chile rellenos. Ripen to deep brown.	✓	70-80
PRETTY IN PURPLE	¾" multi-colored round fruits –purple turning red. Dark foliage. Grows 10" in height.		
PURIRA	2" long fruit grows pointing upwards. Ripen from a yellowish-purple to an orangey-red. The heat varies a lot between plants. Can be used fresh, canned, dried, or to make an excellent chili powder. Attractive plants. Good in containers.		
RED CHILI	Green ripening to red. Hot pepper, very hot flavor. Good for drying and for sauces.		80-85
RED HOT CHERRY	Cute little thick-walled peppers just 1-1½ inches across have mildly hot, slightly sweet flavor. Perfect for pickling, salsas, or cooking. Ripens from green to red.		80
RING OF FIRE CAYENNE	A very hot, early cayenne that's ideal for northern gardens! Abundant, slender, 6 inch green peppers ripen to deep, glossy red on adaptable plants. Great for drying.		60
ROCOTO RED	This pepper has been cultivated in Bolivia and Peru for thousands of years. Thick walls like a bell pepper, but very hot.		

SANTA FE GRANDE	Very prolific, blunt fruits that ripen from greenish-yellow, to orange-yellow, to red. Slightly sweet and fairly mild.	✓	80
SARIT GAT	Long, slender, yellow fruits are similar in taste and heat to cayenne. Originally from Kosovo. Great in hot sauces, drying and cooking.	✓	80
SAPPORO HOT	A variety from Japan. Produces good yields of 5" long, very hot, peppers. Matures green to red.		75
SATAN'S KISS	An Italian heirloom with round 2-4" red fruits. Medium hot pepper with a sweet fruity flavor. Excellent fermented, stuffed or grilled.	✓	85-90
SCOTCH BONNET	Unbelievably hot, 2" bonnet shaped red pepper from Jamaica.	✓	75-80
SERRANO	1½ x 2" long pepper borne on attractive, 30-36", erect, branching plant w/hairy foliage. Bright green to red fruits. Distinct flavor. Among the 10 hottest peppers on the market.	✓	75
SPICY NEW MEXICAN ROASTING	Long, 8", green to red peppers with mild heat, great flavor, thick, crisp flesh.		70
TABASCO	Make your own hot sauce with this very hot, 1 1/2" long green to red pepper. Introduced into Louisiana in 1848 and became the main ingredient in Tabasco Pepper Sauce. Plants can grow to 4' tall and are covered with small, thin peppers.	✓	90
TEPIN CHILTEPIN	Mexican pepper – one of the hottest – unique, red, round ¼" fruits.	✓	
THAI DRAGON	3½" long, thin, red fruit. Hot to very hot and prolific. Easily dried.		70
THAI HOT	Extremely hot. Small, mounded plants become covered with 1½" long, thin fleshed peppers. Green ripens to red. Both colors will be on plant at same time making this variety ornamental as well as edible.	✓	85
THAI ORANGE	Very similar to the typical red Thai style chili pepper, though unique for its orange ripening pods. Productive plants, yielding up to 200 peppers.		85
TRI-COLOR VARIEGATA	Green leaf splashed with purple and cream. Hot. Matures deep purple to bright red.		72
TRINIDAD SCORPION	An extremely hot heirloom pepper. Once touted as the hottest pepper in the world. Red, lobed fruits have a knobby tail.	✓	100
WITCH STICK	Unique 8" long, red slender spiraling fruits. Fruits ripen striped green and red to finally solid red. Sweet flavor with an occasional medium hot one. Good fresh, cooked, pickled and dried.		85-90