



Hot Pepper Varieties

***DAYS TO MATURITY**

NAME	FRUIT	*DTM
ACI SIVRI CAYENNE	Old Turkish variety can be mild to burning hot. Productive for Northern gardens producing up to fifty 5-9" fruit. HEIRLOOM	90
ANAHEIM CHILI	8" long, tapered, bright green fruits. Ripens to red. Mild flavor. HEIRLOOM	77
ANCHO TIBURON	Produces heavy yields of 12" long hot peppers with sweet thick flesh.	85
AURORA	Purple and green foliage with 2" long fruit that ripens from lavender to deep purple to orange and finally red. Nice for containers.	60-75
BIG CHILE	Anaheim type with medium heat, great chili flavor 12" long.	80
BLACK HUNGARIAN	3-4" fruits black ripening to red, mildly hot with good flavor. HEIRLOOM	70-80
BULGARIAN CARROT	2 1/2"-3 1/2", green, matures to orange. Very hot.	70
CARIBBEAN RED	1 1/2"x1", wrinkled fruit tapers to a blunt point on 28" plants. Even hotter than 'Habenero'.	110
CAYENNE	Hot 5-6" thin walled dark green to red.	70-75
CAY 'RING OF FIRE'	Great taste fresh or dried with 6" fruit, hot fiery flavor with heavy yields.	70-80
CHERRY BOMB	Red cherry-type. Italian classic, prolific and hot. Green to red. Use fresh or dried. Resists TMV.	65
CZECH BLACK	Chile pepper. Mildly spicy, black pods ripen to deep red.	75
FISH	Ornamental or edible with great foliage and fruits range in color. HEIRLOOM	65
HABANERO	3' tall, compact plants have 2", wrinkled, orange fruit, which taper to a point. Use fresh or dry. HEIRLOOM.	95
HIDALGO	Similar to serrano, rare, small, hot, prolific, good fresh or dried. HEIRLOOM	80-90
HOLY MOLE	Pasilla type with nutty, tangy flavor turns from green to chocolate brown when mature.	85
HUNGARIAN WAX	Medium-hot peppers, especially good for pickling. Canary yellow, then bright red at full maturity. 6-8" long and 2" across. Plants are 20-24" tall.	70
JALAPEÑO	3 1/2", dark green fruit ripens red. Prolific. Medium hot. HEIRLOOM	
JAL 'CONCHOS'	Fruits are cylindrical dark green with moderate heat, the redder it gets the hotter.	65-90
JAL 'GOLIATH'	Peppers are hot with thick walls 3-4" long fruits and good producer.	65
JAL 'JALORO'	Yellow thick fleshed jalapeno flavor with fruits that go from yellow, to orange, then red when mature.	75
JAL 'PURPLE'	3" long pepper turns from green, to purple, to red when mature with fiery jalapeno heat.	75-85
JAL 'TAM'	3" long fruit with mildly hot flavor turns from green to deep red when mature.	70-85

JAMAICAN HOT CHOCOLATE	Fruits are 2" long with extremely hot Caribbean flavor that is strong and smoky, makes great hot sauce.	85
KRIMZON LEE	6-8" thick fleshed paprika type with sweet and spicy flavor.	62-82
KUNG PAO	Long 6-9" skinny red pepper with mildly hot flavor and thin walls.	80-90
LEMON DROP	Intensely hot Peruvian with 2-3" bright yellow fruits with a touch of citrus flavor. HEIRLOOM	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. HEIRLOOM	68
MARIACHI	Heavy yielding yellow to red fruits 4" long with spicy but only mildly hot flavor.	65
MUCHO NACHO	Jumbo jalapeño-type. Slightly hotter than jalapeño flavor. High yielding. Green to red.	75
MULATO ISLEÑO	Good yields of 4" dark green flesh ripens to chocolate brown. Sweet flesh, med.-hot pith. Stuffing/roasting. Dried ingredient for mole.	75-80
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
PABLANO '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 green 93 red
PAPRIKA SUPREME	Earlier yields of flat and tapered 7x2" peppers. Light green to red, mild chile. Great for drying.	100
PIZZA	Thick walled 4" cone shaped pepper, hot pepper flavor without the heat, most flavor when green.	80
RED CHILI	Green ripening to red. Hot pepper, very hot flavor. Good for drying and for sauces.	80-85
ROBUSTINI GOLDEN GREEK PEPPERONCINI	8-10 short, pendulous, yellow-green pepperoncini-type peppers from 16-18" plants. Pick when slightly immature and process w/white wine vinegar to pickle. Mild to medium-hot.	62-85
SANTA FE GRANDE	Very prolific blunt fruits that ripen from greenish-yellow, to orange-yellow, to red and slightly sweet and fairly mild. HEIRLOOM	80
SERRANO	1½ x 2" long pepper borne on attractive 30-36" erect, branching plant w/hairy foliage. Bright green to red fruits. Among the 10 hottest peppers on the market. HEIRLOOM.	75
SERRANO DEL SOL	3" long turn from green, to orange, to red when mature. Unique flavor that is hot but not too hot and is larger than traditional Serrano.	65
SUPER CAYENNE III	Vigorous disease resistant plants with loads of super hot 5-6" fruits that have thin walls.	70
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. HEIRLOOM.	85

