

HOT PEPPERS

Mar-19

Hot peppers (*Capsicum* spp.) are grown the world over and prized for their pungency (from capsaicin), flavor and health-enhancing properties. SHU refers to Scoville Heat Units, with a bell pepper registering 0 SHU and pure capsaicin upwards of 15,000,000 SHU. Chiles grown in northern climates like Wisconsin may not get as hot as those grown in the south. Hot peppers are an excellent source of Vitamins A and C, and carotene. Plant in a well-drained, fertile, sunny location after any danger of frost. Taller plants may need support.

BEAVER DAM

TYPE: Hungarian
SHU: 3,000-8,000 SHU
COLOR: matures green to orange-red
C. annuum. Hungarian heirloom brought to Beaver Dam, WI in 1912 by the Hussli family. Compact plants produce enormous yields of 6" horn-shaped fruit that ripens from green to orange-red. Pungent yet sweet! Use for stuffing, goulash or pickling. 80 days

CAROLINA REAPER

TYPE:
SHU: 1,500,000+ SHU
COLOR: red
C. Chinense. VERY HOT. Demon pepper child that was invented by man. A cross of 'Bhut Jolokia' and a red habanero. Fruits are red, gnarled, and lumpy with a tail like a scythe. It was bred for "heat". Oddly enough, this pepper has excellent sweet and fruity flavor, right before the heat kicks in. Developed by Smokin' Ed Currie. 70-90 days

GHOST 'BHUT JOLOKIA'

TYPE: Ghost
SHU: 1,000,000 SHU
COLOR: matures to red
Legendary, scalding-hot ghost pepper produces wrinkled 2-3" long, red fruit. Plants grow to 4' tall 100+ days

BIGGIE CHILE

TYPE: Anaheim
SHU: 450-600 SHU
COLOR: matures green to red
(Sahuaro Cultivar) Early maturity, huge yields, and mild, thick walled fruits up to 9" long. Light green fruits will mature to a bright red. Great for roasting or slicing. Add to pizza, salad or fajitas.

CAYENNE, LONG RED SLIM

TYPE: Cayenne
SHU: 30,000-50,000 SHU
COLOR: Matures to red
High yields of pencil-shaped, 5" long, glassy red fruits. Great to use fresh, pickled in vinegars, as dried spice or in ristras. 75 days

GOLDEN CAYENNE

TYPE: Cayenne
SHU: 30,000 - 50,000 SHU
COLOR: golden yellow
C. annuum. Slightly twisted, longer (4"-6") and hotter than red cayenne, these peppers ripen to golden yellow. Compact 24" tall plants. 70 days

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HABANERO RED

TYPE: Habanero
SHU: 400,000 SHU
COLOR: red
C. Chinense. Three-foot tall plants produce enormous yields of small rippled peppers with a characteristic fruity flavor and aroma. Sizzling hot! 90+ days

HABANERO WHITE

TYPE: Habanero
SHU: 410,000+ SHU
COLOR: white
C. Chinense. Also known as 'Peruvian white Habanero'. These fiery hot, lantern-shaped peppers grow on small, but high yielding bushy pepper plants. The creamy-white pods measure approximately 2 inches long by 3/4 of an inch in diameter. Super HOT. 90+ days

HUNGARIAN HOT WAX

TYPE: Hungarian wax
SHU: 5,000-10,000 SHU
COLOR: yellow
C. annuum. Narrow, thick-fleshed, yellow hot pepper is 5 1/2" long. Perfect for frying or pickling. Matures from yellow to orange to red. 58 days to yellow, 83 days to red

JALAFUEGO

TYPE: Jalapeno
SHU: moderately hot
COLOR: green to red
C. annuum. This high-yielding jalapeno produces 4" fruits that are resistant to cracking. 70 days to green, 93 days to red

JALAPENO EARLY

TYPE: Jalapeno
SHU: 6,000 SHU
COLOR: green to red
C. annuum. Early and heavy yielding! Fruits are 3" long, thick-walled and grow on 24" tall plants. 65 days

MANZANO ORANGE

TYPE:
SHU: 20,000 SHU
COLOR: deep orange
C. pubescens. Originating in South America, the Manzano Orange is among the oldest domesticated chiles! Its black seeds, purple star flowers, and "hairy" leaves are unique. Fruits are apple-shaped, deep orange, and perfect for use in Latin recipes.

POBLANO

TYPE: Poblano/ancho
SHU: 2,000 SHU
COLOR: green to red
C. annuum. Heart-shaped fruits are 3-6" long. Roast and peel the green poblano to make Chili Rellenos, or dry when it's red (as an ancho) to make chili powder. 75 days

SATAN'S KISS

TYPE:
SHU: 40,000 – 50,000 SHU
COLOR: green to red
C. annuum. Fruits are round, red, and golf ball size. Medium hot, great stuffed and grilled. Use in salsa or latin cuisine. 76 days

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SCOTCH BONNET JAMAICAN RED

TYPE: Habanero
SHU: 200,000 SHU
COLOR: red

C. Chinense. Patty pan squash-shaped Caribbean pepper is not as searing hot as typical habanero, with citrusy flavor. Prolific, bushy, compact plants. 90 days

SERRANO DEL SOL

TYPE: Serrano
SHU: 4,500-5,500 SHU
COLOR: green to red

C. annuum. Early maturing serrano produces 3" long peppers. Dark green matures to red. 62 days

TABASCO

TYPE: Tabasco
SHU: 30,000 – 50,000 SHU
COLOR: yellow/green to red

C. frutescens. Heirloom used to make the famous Tabasco sauce! Peppers are 1½" long and ripen yellow or green to bright red, with a hot-smoky flavor. Compact plants grow 2'-4' tall - great for containers. 90 days