

Hot Peppers

2017

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.

'Anaheim TMR'

Type: New Mexican (Anaheim)

Heat: 500-2,500 SHU

C. annuum Known as "canned green chiles" at the grocery, these 7½" long peppers ripen to red. Tall plants are productive. Disease resistant. 75 days.

'Ancho 101'

Type: ancho/poblano

Heat: 1,000-1,500 SHU

C. annuum Fresh they are ancho, dried - poblano. Heart-shaped, 4" long peppers are used to make chiles rellenos. When peppers mature to red they are dried and ground into chili powder. 78 days.

'Biscayne'

Type: Cubanelle

Heat: 1,000 SHU

C. annuum Frying pepper is 6" long and lobed at the end. Use unripe when light green in Caribbean cuisine. 60 days to green, 80 days to red.

'Caribbean Red'

Type: habanero

Heat: 475,000 SHU

C. chinense Beautiful, lantern-shaped 2" long fruit have a smoky-citrus taste and extra heat! Heavy producer. 100 days.

'Chocolate Habanero'

Type: habanero

Heat: 385,000 SHU

C. chinense Lantern-shaped peppers ripen to a chocolate-brown. Hot and flavorful! High yields on 2-3' tall plants. 95 days.

'Fatalii'

Type: habanero

Heat: 250,000-500,000 SHU

C. chinense One of the hottest peppers! Yellow-orange peppers are fiery with a citrus flavor. 30" tall plants. 90 days.

'Giant Ristra'

Type: New Mexican

Heat: 30,000-50,000 SHU

C. annuum AAS winner. 7" peppers can be strung to make ornamental ristra. Or eat fresh! 24" tall plants. 80 days to red.

'Golden Cayenne'

Type: cayenne

Heat: 30,000-50,000 SHU

C. annuum Twisted and longer (4"-6") and hotter than red cayenne, these peppers ripen to yellow. Compact 2' plants. 70 days.

'Gong Bao'

Type: Chinese peppers

Heat: 3,000-6,000 SHU

C. annuum Named for the popular Chinese dish (Kung Pao), these peppers can be used fresh or dried. Prolific. 85 days to red.

‘Holy Molé’

Type: pasilla

Heat: 1,000 SHU

C. annuum AAS winner. Make mole sauce with these 9” long dark brown peppers! Flavor is nutty and tangy. 36” tall plants. High yields. 85+ days.

‘Lemon Drop’ (‘Aji Limon’)

Type: aji

Heat: 50,000 SHU

C. baccatum A very popular seasoning in Peru, this heirloom produces bright yellow, 3” conical fruits with a fruity citrus flavor. 24” tall plants. Use in containers. 100 days.

‘Leutschauer Paprika Pepper’

Type: paprika

Heat: 500-1,000 SHU

C. annuum Hungarian heirloom from the 1800’s. Dry to make paprika powder, or use fresh. 2’ tall plants. Prolific. 60-75 days.

‘Mariachi’

Type: New Mexican (Santa Fe Grande)

Heat: 500 SHU

C. annuum AAS winner. Beautiful 4” x 2” peppers ripen from yellow to red. Use in salsas, stuffed or grilled. Vigorous! 66 days.

‘Mucho Nacho’

Type: jalapeno

Heat: 5,000–10,000 SHU

C. annuum Extra-large 4” long jalapeno are a bit hotter than the average jalapeno. Excellent production. 75 days.

‘Numex Suave Orange’

Type: orange habanero

Heat: 800 SHU

C. chinense Enjoy the citrus flavor of a habanero without the extreme heat! Tall, productive plants. 90 days to orange.

‘Purple Jalapeno’

Type: jalapeno

Heat: 6,000 SHU

C. annuum Open-pollinated 3” jalapenos are deep-green and quickly mature to very dark purple with lime green interior, then ripens to red. Crunchy, thick walls and a classic jalapeno flavor. 85 days.

‘Sahuaro’ (‘Biggie Chile’)

Type: New Mexican (anaheim)

Heat: 500 SHU

C. annuum Versatile, mild, 9” long green peppers are great for roasting or fresh in salsas. Huge yields. 30” tall plants. 68 days.

‘Serrano del Sol’

Type: serrano

Heat: 4,500-5,500 SHU

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

‘Tabasco’

Type: tabasco

Heat: 30,000-50,000 SHU

C. frutescens Heirloom used to make the famous hot sauce! 1½” long peppers ripen yellow/green to bright red, with a hot-smoky flavor. Compact plants grow 2’-4’ tall - great for containers. 90 days.

‘Trinidad Scorpion’

Type: habanero-type

Heat: 1,200,000 SHU

C. chinense This may be the hottest pepper in the world! Wrinkled, lantern-shaped fruit matures to orange-red. 90 days.

Ornamental Peppers

2017

Capsicum annuum. These (often) hot peppers are edible but are often grown as a beautiful addition to the garden! Try them in borders or containers.

'Black Pearl'

Size: 14-18" tall x 12" wide

Color: black foliage with black/red fruit
AAS and Fleuroselect winner. Black leaves and black fruit - a perfect complement for planting with lighter foliage plants! Pungent round fruit matures from jet-black to red. Growth is vigorous and bushy.

Size: 6" tall upright

Color: green foliage with Easter egg color fruit

AAS winner. Developed at New Mexico State. Peppers are continuously produced in clusters of 4-6 fruits in colors ranging from purple, lavender, yellow and orange. Dark green foliage.

'Chilly Chili'

Size: 10" tall x 14" wide

Color: green foliage with greenish-yellow, orange and red peppers
AAS winner. This child-safe pepper (no heat!) is ideal for use in public and residential areas. Tapered 2" long fruit point upwards and mature from greenish-yellow to orange and red.

'Purple Flash'

Size: 13" tall x 20" wide

Color: Variegated foliage in black, purple and white; black peppers

This ornamental pepper has amazing foliage that is smoky-black and purple with streaks of creamy white. Marble-sized pungent fruit is jet black.

'Fish'

Size: 2' tall

Color: Variegated white and green foliage, peppers mature from variegated to red
This pungent African-American heirloom was used in fish dishes. Beautiful foliage is variegated white and green, and even the 2" long peppers are white and green when young! Peppers mature to orange-red.

'NuMex Easter'