



2016 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
AFRICAN CAYENNE	Thick-walled, nubbed nosed very hot 8 inch fruits start yellow-green, ripening to orange then deep red. Very productive, excellent keeping quality once dried.		85
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 ½ - 6 ½ 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, 2½ 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
BIRD 'MCMAHON'S TEXAS BIRD'	Scarlet, cranberry sized, medium hot peppers. Native to SW Texas. Introduced in 1813 from seeds given by President Thomas Jefferson. Plants grow 12" in height.	✓	90
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.		
BLACK PEARL	Black, bushy, vigorous foliage. Round black fruit matures to dark red.		110-125
BOLIVIAN RAINBOW	Small, super-hot, very attractive pepper. Red, yellow and green purple fruits are set at the same time.	✓	75
BULGARIAN CARROT	2 ½"-3½", green, matures to orange. Very hot.		70

CARIBBEAN RED HABANERO	1½” by 1” wrinkled fruit tapers to a blunt point on 28”tall plants. Even hotter than ‘Habanero’.		110
CAYENNE	Hot 5-6” long tapered pepper that ripens dark green to red. Dries easily due to its thin walls.		70-75
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
GONG BAO	Slender, thin walled, pungent peppers. Great fresh, cooked or dried. Sets fruits continuously.		85
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
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 1- ½” 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 BLACK	At maturity the fruits become a very deep red or nearly black. Mild hot pepper about 4" long. Beautiful foliage on tall plant, with dark purple blossoms.		75
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 3 1/2" to 4" long. Large, very high yielding plants.		70-93
JALAPEÑO	3 1/2", 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 'GOLIATH'	Even hotter than the average Jalapeno. Think walled, 4" long fruits. Great flavor and texture.		65
JAL 'PEGUIS'	Firm, smooth conical fruits growing 3-4" long. High yielding. Use green or red for salsa, stuffing, or pickling.		75
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
JALORO	The first yellow jalapeno! Pale yellow, thick-walled conical peppers ripen to orange, then red and can be used at any color stage. Adds a little kick and a splash of color to salsas. High yields		75
LEMON DROP	Intensely hot Peruvian with 2-3" bright yellow fruits with a touch of citrus flavor.	✓	90-100
LITTLE ELF	Masses of tiny 1/2" fruits in clusters-yellow, purple, orange, red. Grows 14" tall.		
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.		
MARIACHI	Heavy yielding yellow to red fruits 4" long with spicy but only mildly hot flavor.		65
NUMEX EASTER	Small hot peppers in Easter egg colors -red, yellow, purple, orange.		
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

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
PADRON	Famous Spanish heirloom yields horn-shaped peppers that are mostly mild, but occasionally very hot, if picked at 1½ to 2 inches long. All become hot when larger. Ripens from green to dark red.	✓	60
PAPRIKA	Earlier yields of flat and tapered 7" by 2" peppers. Light green to red, mild chile. Great for drying.		100
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 peppers are mild in flavor but an occasional hot one is 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 chilis grow 5 inches long by 2½ inches wide, with thick crisp walls – perfect for stuffing, roasting, or making chile rellenos. Ripens to deep brown.	✓	70-80
PRETTY IN PURPLE	¾" multi-colored round fruits –purple and turn 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 and slightly sweet and fairly mild.	✓	80
SAPPORO HOT	A variety from Japan. Produces good yields of 5" long, very hot, peppers. Matures green to red.		75
SCOTCH BONNET	Unbelievably hot, 2" bonnet shaped red pepper from Jamaica.	✓	
SCOTCH BONNET YELLOW	A standard in Caribbean cooking. Attractive, golden-yellow, squat little peppers. Shocking heat and superb fruit-like flavor.		

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
ZEBRA COLOR WITCH STICK	A long, tapered, medium-hot red pepper.		85-90