



## Hot Pepper Selection Guide©

<u>Variety</u>	<u>Color</u>	<u>Size</u>	<u>Days to Harvest</u>	<u>Comments</u>
Anaheim	green	7"	75	Mildly hot fruit. Originally developed for canning in 1900, now widely used in many recipes.
Ancho/Poblano	green/red	4"	78	Fresh & green, these mildly hot peppers are stuffed for chile rellenos or dried and ground for chili.
Cayenne	green/red	6"	72	Delicious hot red pepper. Widely used fresh, or dried and powdered when mature.
Chile de Arbol	red	2-3"	80	A cayenne type of pepper with pointed pods, they mature to dark red. 15-30,000 Scoville units.
Chiltepin	red	¼"	95	Growing wild throughout Mexico, this little bomb is among the hottest at 100,000 Scoville units.
Fresno	red	3"	75	Also known as Caribe Guero or Kenyan. Somewhat hotter than a jalapeño.
Garden Salsa	green/red	8-9"	73	Medium hot fruit is milder than a jalapeño, but hotter than an Anaheim. Good roaster.
Habañero	green/orange	1-1 ½"	85	One hot pepper! Thrives best in hot southern climates. Use fresh to retain subtlety of flavor with heat.
Holy Mole	deep chocolate	8"	80	Mild fruit adds rich, nutty, spicy, smoky flavor in mole sauce. 2007 All American Selections Winner.
Hungarian Wax	yellow/red	6-8"	70	Medium hot fruit excellent for pickling. Canary yellow matures to a red finish.
Italian Roaster	green	8-9"	76	Whether on top of a burger or grilled with Italian sausage, this one has just enough flavor & spice.
Jalapeño	dark green	3"	75	Fiery, thick-walled fruits are dark green at first then turn red. Good for pickling and Tex-Mex dishes.
Mulato Isleno	dark brown/black	4-5"	95	Smoky, licorice, aromatic flavor. Used frequently in traditional Mexican cooking.
New Mexico	green	6-8"	90	Hotter than Anaheims. One of the 1 <sup>st</sup> chiles popularized in the U.S. Used often in Mexican cuisine.
Nu Mex Big Jim	green	12"	80	Medium hot fruit is a favorite for chile rellenos. Sets fruit well in hot dry conditions.
Pasilla Bajio	dark brown	8-10"	77	Less than 250 Scoville units, these are mainly dried & ground for their rich, smoky flavor in sauces.
Pimiento de Padron	green	1-2"	70	Heirloom from Spain. Mild when green, deep red & fiery at maturity. Saute in olive oil for tapas!
Purple Serrano	purple	2 ¼"	85	Beautiful deep purple, longer than regular serranos. Fiery hot and delicious in salsas & other dishes.
Ring of Fire	red	4"	75	Great choice for short season gardeners, this is the earliest of all. Cayenne type, high yields.
Sahauro Hybrid	green	9"	68	Mild chile great for roasting & in saladas. High yield, strong, disease resistant plant.
Serrano del Sol	green/red	3"	65	Peppers are fleshy and meaty with the flavor so popular in Mexican cuisine.
Tabasco	red	1 ½"	80	Fiery hot, this pepper made Tabasco sauce famous.
Thai Hot	bright red	3"	90	Originally from Thailand, fruits are thin fleshed and extremely hot. Used especially in oriental dishes

## Sweet Pepper Selection Guide©

<u>Specialty</u>	<u>Color</u>	<u>Size</u>	<u>Days to Harvest</u> ↓	<u>Comments</u>
Better Belle	green/red	4-5"	<b>65</b>	Vigorous producer, large fruit throughout a long season. Tobacco mosaic virus resistant.
Big Bertha	green /red	6"	<b>72</b>	Color & sweetness increase as fruit ripens. Full foliage for sun protection. Extra large fruit.
California Wonder	green/red	4-6"	<b>80</b>	Prolific, trouble free pepper. Good strong plants that resist breakage. Sweet flavor.
Chocolate Beauty	green/brown	4-6"	<b>75</b>	Standard green bell that turns chocolate brown at maturity. Good fresh, stuffed or pickled.
Cubanelle	green/red	4-6"	<b>80</b>	Italian heirloom great for frying. Sweet pepper flavor with a hint of spice.
Golden Cali Wonder	bright yellow	4-5"	<b>85</b>	Medium large, blocky yellow bells with a wonderful, sweet, fruity taste.
Islander	lavender	4"	<b>56</b>	Thick fleshed, medium sized peppers with a mild, lightly sweet taste. Matures to red.
Ivory	pale green/ivory	4-6"	<b>68</b>	Tasty and tender, this pepper is especially good in salads. Pale green ripens to ivory.
Mini Chocolate Bell	reddish brown	2"	<b>90</b>	Family heirlooms from Lucina Cress, an Ohio Seed Saver's Exchange member who has
Mini Red Bell	red	2"	<b>90</b>	grown these little sweet peppers for years. She and her friends stuffed them with cabbage,
Mini Yellow Bell	yellow	2"	<b>90</b>	canned & sold them at their church fundraiser annually. Sweet fruits with fresh flavor.
Orange Sun	orange	4-5"	<b>80</b>	Thick walls and very sweet flavor make this a wonderful addition to salads & stir-fries.
Purple Beauty	purple/red	4-6"	<b>80</b>	Beautiful pepper with a moderate yield. Good flavor. Very unique and different.
Red Knight	red	4 ½"	<b>78</b>	Big, heavy block peppers mature to red early in the season. Excellent disease resistance.
Roumanian Rainbow	ivory/orange/red	4-5"	<b>60</b>	Very early colorful fruits start out ivory, turn persimmon orange, then mature to red.
Shisito	green	3-4"	<b>60</b>	This mini, sweet-hot, thin walled pepper is very popular in Japan. Use in tempura & stir-fries
Sweet Banana	yellow/red	6"	<b>80</b>	Vigorous grower, very productive. Good flavor, great for canning, pickling or fresh.
The Big Early	green	8"	<b>70</b>	So incredibly big, chefs use one fruit to make stuffed peppers for two. Fabulous sweet flavor.