

Hot Peppers

Hot chile peppers (*Capsicum* spp.) are grown the world over and prized for their heat (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 usually won't 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 supports.

'Aji Amarillo'

Type: aji

Heat: 50,000 SHU

C. baccatum Produces 4" conical, wrinkled peppers that ripen to orange. Its taste is fruity, spicy and smoky. A prolific producer on 2' tall plants. Use in salsas. 80 days.

'Ancho San Martin'

Type: ancho/poblano

Heat: 1,000 SHU

C. annuum. This large poblano (called ancho when dried) matures early. Fruits are 5½" long and mature to red. High yields. Eat stuffed (as chile relleno), roasted or dried. 75 days.

'Bhut Jolokia'

Type: naga or ghost chile

Heat: 1,000,000 SHU

C. frutescens 2007 Guinness World Record holder as world's hottest pepper! Needs a long growing season, but we have grown it successfully here in Wisconsin. Plant grows 1'-4' tall. 120 days.

'Chichen Itza' (Burning Bush™)

Type: orange habanero

Heat: 180,000 SHU

C. chinense An early maturing habanero! Wrinkled, 3" lantern-shaped peppers ripen to orange and have a hot, fruity taste. Strong plants grow 2-3' tall. 85 days.

'Chocolate Habanero'

Type: habanero

Heat: 385,000 SHU

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

'Dancing Spirits'

Heat: mildly hot

C. annuum Back by popular demand! This beautiful 2' tall hybrid produces peppers that are 3" long, conical, and mature from yellow to red. High yields. 74 days.

'Highlander'

Type: anaheim

Heat: 1,000 SHU

C. annuum Bred to be very productive in cooler climates! 7" long, semi-flattened green peppers grow on tall plants in 65 days, mature to red in 85 days. Use to make chile relleno.

'Holy Mole'

Type: pasilla

Heat: 700 SHU

C. annuum 2007 AAS winner! The first hybrid pasilla. Produces 9" long, thin peppers that start out bright green (85 days) and mature to chocolate brown (100 days) on 3' plants. They add a rich smoky flavor but very little heat to dishes. Perfect for making mole sauce. High yields.

'Hot Paper Lantern'

Type: red habanero

Heat: 100,000 – 350,000 SHU

C. chinense Bred to be early and very productive in northern climates. 4" long, elongated lantern-shaped peppers ripen from lime-green to red on 2'-3' plants. Great for making salsa, roasting, and hot sauce. 70 days to green, 90 days to red.

'Jalafuego'

Type: jalapeno

Heat: moderately hot

C. annuum This high-yielding jalapeno produces 4" fruit that is resistant to cracking. 70 days to green, 93 days to red.

'Joe's Long Cayenne'

Type: cayenne

Heat: 30,000 SHU

C. annuum. This heirloom heavily yields 10" long, slender, thin-fleshed peppers. Perfect for ristras, hot sauces, dried flakes. 60 days to green, 85 days to red.

'Kung Pao'

Type: Thai

Heat: 7,000 – 12,000 SHU

C. annuum This is the one to use in Asian stir-fry! Bred to produce an abundance of slender, 4" peppers that ripen from green to red. Plants are 2' tall and 1 ½' wide. 85 days.

'Red Rocket'

Type: cayenne

Heat: 30,000 SHU

C. annuum 2007 AAS winner. Matures early and dries quickly – a perfect pepper for ristras. Tapered, thin-walled 6" long peppers mature to a crimson red. High yields. 65 days to green, 85 days to red.

'Red Rocoto'

Type: rocoto

Heat: 30,000 SHU

C. pubescens. Unique 1" round peppers have black seeds and an apple-tinged flavor. Plants have velvet leaves and large purple blossoms. Prefers some shade. Use in salsas or stuff them. 95-130 days.

'Serrano del Sol'

Type: serrano

Heat: 5,000 SHU

C. annuum The first hybrid Serrano. Matures early and produces large 3" conical green peppers at 55 days, red at 75 days. Plants grow to 2½' tall. Use in sauces, salsa and flavoring.

'Traveler Strain Jalapeno'

Type: jalapeno

Heat: 2,000 – 5,000 SHU

C. annuum Specially requested by local master gardeners! Cylindrical peppers are 3" long and ripen from green in 70 days to red in 90 days.

'Trinidad Perfume'

Type: mild habanero

Heat: 1,000 SHU

C. chinense Looks like a habanero, but has low heat! Orange-yellow, lantern-shaped peppers grow to 1" long and have a mild, smoky flavor. High yields on tall plants. 80 days.