

Sweet Peppers

Capsicum annuum. There are a variety of types of sweet peppers such as bell, mini-bell, Italian (Cubanelle), pimentos, banana and cherry. Peppers often start out green and mature to another color. They are often eaten when they are green and less sweet. Sweet peppers are an excellent source of Vitamin A, Vitamin C, carotenoids, and lycopene, especially when allowed to ripen. Plant in a well-drained, fertile, sunny location after any danger of frost. Taller plants may need supports.

'Alba Regia'

Type: 3-lobed elongated bell

Color: matures from white to red

Hungarian heirloom that produces an abundance of beautiful 4" long peppers – they start out white and ripen to a deep coral red. Sweet, thick, and crunchy. 90 days.

'Alma Paprika'

Type: paprika

Color: matures white to orange to yellow

Heat: mildly spicy

This heirloom heavily produces thick-walled, 2" cherry-type peppers that ripen from cream to orange to red. Great for drying and grinding into paprika powder, or eating fresh. Very sweet with just a hint of heat. Plant grows 2 -3 feet tall. 75 days.

'Big Bertha'

Type: 4-lobed bell

Color: matures from green to red

This hybrid produces peppers that are up to 7" long! Plants grow to 2 ½' tall. 70 days.

'Buran'

Type: 3-lobed bell

Color: matures green to red

A Polish heirloom that is sweet and productive. Two foot tall plants produce 4" long, sweet peppers. This one does well in dry areas. 90 days.

'California Wonder'

Type: 4-lobed bell

Color: matures green to red

This 1928 heirloom is an old-time favorite that yields good harvests on two foot tall plants. Thick-walled, 4" peppers are sweet and crisp. Use fresh, stuffed or roasted. 70 days.

'Cajun Belle'

Type: 3-4 lobed bell

Color: matures from green to red

Heat: mildly spicy

2010 AAS Winner. Two foot tall plants produce high yields of 3" long peppers that are very sweet, but have a mild hint of heat! They add a great spicy-sweet flavor to salads, salsa, stir-fry. These grow well in the garden or in containers. 60 days.

'Carmen'

Type: Italian bull's horn

Color: matures green to red

2006 AAS Winner. This beautiful hybrid adapts to many climates, matures early and is a heavy producer. Sweet, horn-shaped peppers grow to 6" long and can be eaten fresh, roasted, or sautéed. Upright 2' tall plants can be grown in the garden or in containers. 65 days to green, 80 days to red.

'Chervena Chushka'

Type: bull's horn

Color: matures from green to red

Bulgarian heirloom that traditionally is roasted but also delicious eaten fresh.

Peppers are 6" long and sweet. 85 days.

'Cute Stuff Red'

Type: bell

Color: matures from green to red

Not too small and not too big! This apple-shaped pepper grows to 3" long. Perfect for salads and stuffing. Very heavy yields – great for containers. 68 days.

'Blue Jay'

Type: bell

Color: matures green to purple to orange to red

From the "Earlibird Series", this blocky, 4 ½" sweet pepper matures through a beautiful array of colors! Very productive. 73 days.

'Fat 'n Sassy'

Type: 4-lobed bell

Color: matures from green to red

A popular hybrid pepper – and early, too! Thick-walled 4½" long sweet peppers grow on 2' tall plants and have excellent flavor, perfect for making stuffed peppers. Heavy yields. 65 days.

'Flavorburst'

Type: 3-4 lobed bell

Color: matures from lime green to yellow

This hybrid produces 4" blocky bells with excellent, sweet flavor. Plants are 2' tall with a 1' spread and produce heavy yields all summer long. 67 days to green, 87 days to yellow.

'Garden Sunshine'

Type: elongated bell

Color: matures from yellow to orange to red

These sweet, dependable bells stay at a creamy yellow stage for weeks before turning orange, then red. Best when used yellow or orange. Highly productive, 16" tall plants. 80 – 100 days.

'Golden Baby Belle'

Type: mini-bell

Color: matures from green to yellow

These 1 – 2" mini bell peppers are tasty and crisp. Prolific plants are 2' tall and 1' wide.

Perfect for snacks and appetizers. 75 days.

'Gordo'

Type: Lamuyo-type (elongated bell)

Color: matures from green to red

Extra-long, large sweet peppers have 2-3 lobes and are flattened to resemble a "cow's tongue". Peppers are firm and store well after harvest. Hybrid plants are strong to hold up the large fruit. 78 days.

'Jimmy Nardello'

Type: Italian

Color: matures from green to red

This old heirloom (brought to the US from Italy by Jimmy's mother) is one of the best frying peppers, but also is eaten fresh. It produces 9" long, slender peppers that are sweet and fruity. Super productive, 2' tall plants. 85 days.

'King of the North'

Type: 3-4 lobed bell

Color: matures from green to red

An heirloom reliable for short seasons! Blocky, thick-walled, 4" peppers are sweet and mild. Sturdy, upright plants have heavy yields. Wonderful to stuff or eat fresh. 57 days to green, 68 to red.

'Mariachi'

Type: Santa Fe Grande

Color: matures from yellow to red

Heat: Mildly spicy (500 SHU)

2006 AAS winner provides a blast of color with a hint of heat! Hybrid plants are loaded all summer with cone-shaped, 4" long peppers in a beautiful array of colors. Eat fresh, cook or grill. Plants are 2' tall and 16" wide. 65 days.

'Mini Apple'

Type: mini-bell

Color: matures from green to red

This hybrid has 2½" peppers that have a bell or cone shape. Walls are thick and sturdy so they can be stuffed and baked. Medium sized plant. 60 days to green, 80 days to red.

'Miniature Chocolate Bell'

Type: mini-bell

Color: matures from green to brown

Heirloom that produces 2" long, chocolate brown bell peppers. Mix these with red and yellow mini-bells! Prolific. Great to eat fresh or stuffed. 90 days.

'New Ace'

Type: 3-4 lobed bell

Color: matures from green to red

Extra-early and a consistently good producer, this hybrid can tolerate hot weather as well. Medium sized peppers are thick-walled, sweet and tender. 65 days.

'Orange Blaze'

Type: 2-3 lobed bell

Color: matures from green to orange

2011 AAS winner. Sweet, flavorful peppers are smaller (4" x 1.5") and grow on 2½' plants with good disease resistance and high yields. Matures to orange in 68 days.

'Purple Beauty'

Type: 4-lobed bell

Color: matures from purple to purple-red

Open-pollinated variety. Sturdy, compact plants produce lots of 4" blocky peppers that start out purple and mature to a purple-red. Sweet and mild. 70 days.

'Red Marconi'

Type: Italian

Color: matures from green to red

Italian heirloom prized for its giant sweet peppers, which grow to 12" long! Good producer. Eat fresh, fried or grilled. 80 days.

'Red Ruffled'

Type: pimento

Color: matures from green to dark red

Beautiful, highly fluted, 3" oval pepper resembles a red mini-pumpkin! Thick-walled, smooth texture and sweet flavor – stuff or eat fresh. 85 days.

'Sweet Banana'

Type: Hungarian/banana

Color: matures from yellow to red

Large pointed peppers are 7" long and 1½" wide. Plants grow 2' tall and 1' wide. Sweet and mild. A favorite for pickling or eat fresh. High yields. 72 days.

'Sweet Cherry Stuffer'

Type: cherry

Color: matures from green to red

This hybrid is 'Cherry Bomb' without the heat! Produces lots of sweet, 2" peppers – great for stuffing and grilling. Plants grow 2½' tall and 2' wide. 73 days.

'Sweet Chocolate'

Type: bell

Color: matures from green to brown

An early maturing "chocolate" bell! Medium-sized peppers have mild flavor, thick flesh, and mature to a beautiful chocolate-brown color. Good producer. Tolerant of cool nights. 58 days to green, 78 days to brown.

'Sweet Heat'

Type: elongated bell

Color: matures from green to red

Heat: Mildly spicy (200-300 SHU)

This one claims an additional boost of Vitamin C! Peppers are 3½" x 1½" on compact 1' plants. Prolific. Perfect for salads, salsa, cooking. 54 days.

'Wisconsin Lakes'

Type: bell

Color: matures from green to red

An old variety developed in the 1940's at the UW-Madison for northern climates. Reliable yields of thick-walled, 6 oz peppers. 80 days.

