

Peppers List 2024

Anaheim

- MEDIUM HOT (75 days) One of the most popular chili peppers. Medium thick flesh, ripening from dark green to red. Continuous bearing, high yielding, vigorous plants are bushy and upright. Scoville Scale- 500 and 2,500.

Biscayne Hybrid

- SWEET. (65 days) A Cubanelle type hybrid is more productive with higher quality fruit than standard strains. Light yellow- green peppers are 6 ½ inches long and 2 ½ inches wide with a blunt end. Plants are medium to large, well branched, and prolific. Scoville Scale- 0

California Wonder Green Bell

- SWEET. (75 days) Deep green to red, thick-walled with an attractive glossy flesh. Fruits are medium-sized, 4"X 4", 3-4-lobed, smooth, and blocky. Nice stuffer with high yields on 28" high plants. Scoville Scale- 0

Cajun Belle

- MILD/ SWEET (61 days) 2010 AAS Winner. Perfect combination of spicy and sweet. Fruits ripen green to red and can be eaten at any stage. Plentiful yields of firm-walled 4" fruit. Excellent choice for salsas, salads, and stir-fry. Space plants 18" apart in full sun for best results. Scoville Scale- 100-1000

Candy Cane Red

- SWEET. (60-65 days) Unique and sweet. Elongated fruits are 3 ½"-4" long with green and white stripes, ripening to thin red walls and crispy. Variegated foliage adds a decorative look to your vegetable garden. Ideal for patio containers and small space gardens. Scoville Scale- 0

Candy Cane Chocolate Cherry

- SWEET. (65 days) A wonderful snack pepper with boldly striped fruits against variegated foliage. Deliciously sweet and crisp, tasting great when eaten at any stage of maturity. Mini-bell shaped fruit ripens from green with white stripes to a unique chocolate and cherry red striped masterpiece. Ideal in containers, on the patio or in the garden. Scoville Scale- 0

Carmen

- SWEET. (60 days) 2006 AAS Winner. A distinctive horn-shaped Italian pepper that is noticeably sweeter than other varieties. Great raw or cooked. Firm tapered fruits grow to 5 oz., 6" long maturing from green to red. Dependable and easy to grow. Scoville Scale- 0

Carolina Reaper

- HOTTEST (90-100 days) There is nothing normal about this pepper! It was bred for heat, but it has surprisingly excellent flavor- sweet and fruity *right before* the heat kicks in! Fruit has a distinctive "scorpion's tail" shape. Scoville Scale- 2,200,000

Cayenne Long Red Slim

- VERY HOT. (72 days) Long slender slightly wrinkled peppers are especially good for pickles, drying, canning. Excellent for chili and homemade salsa. Starts out dark green and matures to fiery red. Scoville Scale- 30,000- 50,000

Chervena Chushka

- SWEET. (80 days) One of the sweetest Bulgarian heirloom peppers. Large 6" long tapered fruits on very productive plants. Great for roasting or using fresh. Scoville Scale-0

Cubanelle

- SWEET. (68 days) Fruit is 6 ½ inches long, banana- shaped with smooth walls and blunt tip; yellow when ripe; excellent for frying, pickling or fresh in salads. Scoville Scale- 0

Datil

- VERY HOT. (90 days): VERY HOT Blazing hot, blunt 3 ½" fruit ripens to a brilliant orange yellow. Heat is comparable to habanero, but the flavor is more complex, sweeter, and fruitier. Renowned pepper from St. Augustine Florida, where they celebrate the Datil Pepper Festival. May have originated in Spain or Chili. Scoville Scale- 100,000- 300,000

Fajita

- MILD. (75 days) The best, large-fruited, early maturing "hot" belle. Fruits are low in pungency and taste great both raw and cooked. Produces consistently high yields of well- shaped, 4 lobed peppers on compact plants. Scoville Scale- 500- 1000

Fatali

- HOT. (80 days) Wrinkled yellow peppers are related to habanero and are at least as hot if not hotter. The searing heat has an excellent, citrus-like flavor that can be appreciated in the seconds before the heat sets in. Originally from Africa, plants are 3-4 feet tall, and fruit is 2-3 inches long with a wide top. Scoville Scale- 125,000- 325,000

Fish

- VERY HOT. (90 days) Heirloom pepper considered to be the best pepper to use when cooking fish or shellfish. Plants have decorative green and white leaves and high yields of fruit. Fruits range from white with green stripes, to orange with brown stripes, to a bright red. Some are deep purple too! An ornamental beauty. Scoville Scale- 5000- 30,000

Garden Salsa

- MILD (85 days) 5,000 Scoville Heat Units, 8" long fruit. High yields developed specifically for salsa and picante sauces. Disease resistant. Scoville Scale- 3000

Ghost (Bhut Jolokia)

- EXTREMELY HOT (100-120 days) In 2007, the Ghost pepper was certified as the hottest chili pepper on the planet, only surpassed by the Trinidad Scorpion. Readings more than 1 million Scoville units!! Plants start out slowly but eventually make tall 4-foot plants. The thin walled, wrinkled pointed fruits reach 2-3 inches in length, ripening mostly to red. Scoville Scale- 1,000,000

Giant Marconi

- MILD. (72 days). Plant produces good yields of 6" long x 2 ½" wide sweet peppers. Fruit turns from green to gold when mature. Scoville Scale- 1- 1000

Giant Szegedi Sweet Peppers

- SWEET. (75 days) Originally from Hungary, this wedge-shaped sweet pepper starts out white and then deepens to an orange and red color when fully ripe. Thick, sweet flesh; High yield even in cooler or less than ideal conditions. Scoville Scale- 0

Goddess

- SWEET. (63 days for yellow, 83 days for red) Sweet banana for pickling or fresh eating. Long, thick -walled smooth fruits borne on large plants. Mild when yellow and moderately sweet when ripen to red. Best for pickling due to their mild flavor. Scoville Scale- 0

Golden California Wonder

- SWEET. (62-73 days) Smooth, blocky, and blunt-ended fruit with thick walls and extremely sweet and mild flavor. Peppers mature to golden-yellow. The plant grows to 22"-26" tall and is sturdy and upright. Scoville Scale- 0

Greek Golden Pepperoncini

- MILD. (79) The Golden Greek Pepper is a mildly hot, bright yellow to red pepper! This variety should be picked when golden for the best taste! These 4" long by 1" thick peppers have a crispy flesh that is excellent when pickled or thrown in a Greek salad! Scoville Scale- 100- 500

Gypsy

- SWEET. (60 days) 1981 AAS Winner. An extremely early, heavy producer of wedge-shaped tasty peppers with sturdy walls and crunchy, firm, sweet flesh. Reliable yielder all season. Plants grow to 18" tall. Tobacco Mosaic Virus resistant. Scoville Scale- 0

Habanero

- HOT. The common orange habanero pepper has a tropical, fruity flavor that makes these peppers extremely popular among chefs, both amateur and professional. And underneath the sweetness, there is a subtle smokiness as well. There is a lot to love in the flavor, and it pairs well with many fruits. Tropical fruits like pineapple and mango are obviously good pairings, but apple and orange work equally as well. Because of its flavor, the habanero is often the star as the primary heat source for fruit-based hot sauces. Scoville Scale- 150,000- 325,000

Holy Mole

- MILD/HOT. (80 days) 2007 AAS Winner Gourmet quality chocolate brown fruits are bright green then darken to warm brown. Used as a staple in Mexico's famous Mole sauce. Early crops are often sliced for toppings and sauces, while the deep brown fruits are dried and ground. Scoville Scale- 1300

Hungarian Hot Wax

- MEDIUM/HOT. 70 days) Also known as "Medium Hots". Heirloom variety that is excellent for short season areas, popular for canning and pickling. The fruits are light yellow. Scoville Scale-5000- 15,000

Jalapeño

- **HOT.** (70 days) The standard for hot peppers. Fruits are thick walled and taper to a blunt end. Matures green to red. Excellent for salsas, pickling, Mexican dishes. Scoville Scale- 2,500 to 8,000

Jimmy Nardello

- **SWEET.** (80-90 days) Sweet frying pepper with long 8–10-inch fruits that are mild, sweet, and just a little spicy. Tapered fruits on bushy plants, turning bright red at maturity. The flavor is distinctive but not overwhelming. A favorite for cooking or eating raw. Scoville Scale- 0

Lunchbox Mix

- **SWEET.** (75-83 days) Colorful mix of red, yellow, and orange snack peppers. Beautiful, mini-sized 2-3" fruits that are sweet and flavorful. The red is slightly smaller and noticeably sweeter. Green fruits can be enjoyed in just 55 days. Strong plants yield well. Our seed comes in mixed so buy several plants to get a nice mix of peppers! Scoville Scale- 0

Marconi Golden

- **SWEET.** (90 days) Produces sweet, delicious, golden-yellow, Italian peppers which can grow to 10 or more inches long. They are outstanding, eaten fresh or fried. Adds wonderful flavor and color to salads, particularly when combined with Purple Marconi. Extremely productive plants. Scoville Scale- 0

Megatron Jalapeño Hybrid

- **HOT.** (65 days) An exciting, new jalapeño that boasts extra-large, 3 oz. dense fruits that average a whopping 4 1/2" long! Smooth fruits are firm, mature to a deep red and have a good shelf life. With a Scoville rating of 5,000 to 8,000 units, they have the perfect amount of heat typically associated with jalapeños. Perfect for containers. Scoville Scale- 2500-5000

Mini Bell Mix

- SWEET. (60 days) A festive mix of tiny bell peppers, just 1¼ inch long on 24" plants. Prolific yields of fruits with sweet firm flesh that is thick and flavorful. All peppers start out green, maturing to a range of reds and yellows. Resistant to Tobacco Mosaic Virus. Our seed comes in mixed so buy several plants to get a nice mix of fruits! Scoville Scale- 0

Mosquetero Hybrid

- MILD. (90 days) Very large ancho peppers. Perfect for stuffing as well as use in chili and other dishes. Flat and tapered fruits mature to 6 inches long and 3 inches wide. Tall large high-yielding plants. Performs well in cooler climates. Scoville Scale- 500- 2000

Ninja Bell Pepper

- (71 days) Ninja is a mid-early variety with a high yield potential and an excellent disease package. Fruits are large and attractive. The large plants form a good canopy to protect the fruits from sunscald. Scoville Scale- 0

NuMex Big Jim Hot

- MILD. (75 days) The most famous New Mexico green chili pepper. Favorite of home gardeners and chefs. Fruit grows to almost 8" long and 2" wide. Moderately flattened tapering to a hook at the end. Plant height is 16"-26" tall. Harvest when green, will ripen to red. Scoville Scale- 2,500 to 3,000

Pepperoncini (Golden Greek)

- MILD. (85 days) Fruit turns from light yellow green to bright red. Wonderful harvested when yellow and pickled. Scoville Scale- 100- 500

Samurai Hybrid Bell Pepper

- (72 days) The maturity is early to mid-early, with high yields of extra-large fruit with excellent quality. The fruit have decent size uniformity and are very firm, glossy dark green and mature to red color. The plants are mid strong and vigorous with good fruit setting ability. Scoville Scale- 0

Pepperoncini (Italian)

- MILD/HOT. (75 days) Plant produces high yields of 5 ½ inch long X ¾" wide hot peppers. Peppers turn from yellowish green to red when mature. Plants have green stems, green leaves, and white flowers. Excellent pepper for pickling. A variety from Milan, Italy. Scoville Scale- 2500- 8000

Poblano (Ancho)

- MILD. (65 days) MILDLY PUNGENT Loads of 4" heart-shaped fruits that ripen from dark green to deep red, the plants are 2 ½ feet tall. Scoville Scale- 1000- 2000

Pimento

- MILD. (90 days) Good yields of 4 ½ inch long heart shaped peppers that are excellent for pickling and canning. Fruits turn from green to red at maturity. Scoville Scale- 500- 1000

Orange Bell

- SWEET. (70-80 days) Sweet large blocky pepper maturing from green to orange. Thick walled. Compact plants. Excellent for fresh use in salads, salsas. Scoville Scale- 0

Red Bell

- SWEET. (78 days) Sweet large blocky pepper maturing from green to red on 2 -3-foot plants. Fruity and sweet. High resistance to viral and bacterial diseases. Excellent for fresh use in salsas and salads, as well as stuffing and pickling. Scoville Scale- 0

Red Hot Chili

- MEDIUM HEAT. (82 days) Thin-walled chili peppers with ½" X 2 ½" fruit. Popular taste, fruit matures from green to red when ripe. Scoville Scale- 100,000- 350,000

Round of Hungary

- SWEET. (75 days) Organic Seed Peppers produce good yields of dark red round peppers. Ribbed and flattened fruit with thick flesh. Excellent for stuffed peppers, cooking, and salads. Scoville Scale- 500- 15,000

Sandia Hybrid

- MILD. (77 days) This Chile-style pepper has medium-thick walls that add a nice crunch to salsa. A favorite for roasting, the peppers are also often dried to create decorative strings, or ristras. Introduced by New Mexico State University in 1956, Sandia plants bear heavy yields of green peppers that ripen to red. Scoville Scale- 9000

Scotch Bonet

- HOT. (90 days) Fruit matures from green to deep orange in color. A bit sweet and VERY HOT!! Excellent in containers. A standard in Caribbean cooking. Closely related to the habanero pepper. Scoville Scale- 100,000- 350,000

Serrano Chili

- HOT. (75 days) Small finger shaped hot peppers you can pick red or green. Easy to dry. Productive with dozens of fruits per plant. Scoville Scale- 10,000- 25,000

Serrano Tampiqueño

- SEMI HOT. (70 days) Very hot chili called for in many recipes. Candle-flamed shaped fruit are 2 ¼ inches long, green then red at full maturity. Borne on attractive 30–36-inch erect branching plants. Suitable for salsa and sauce recipes as well as eating fresh. Vigorous bearer. Scoville Scale- 10,000- 23,000

Shishito

- SWEET/MILD (60 days) Old Japanese variety producing 3" long, slightly wrinkled emerald, green fruit. Ripens to red. Mildly flavored with just a bit of spice. Standard with many chefs' kitchens. Scoville Scale- 50- 200

Soundwave Jalapeño Hybrid

- (80 Days) Soundwave is one of the most aesthetic jalapeños, 4 inches in length, dark green color and with a thick wall. The shelf life of Soundwave is incredible. Soundwave has high yield and heavy fruit weight which makes it suitable for both fresh market and processing. Scoville Scale- 5500- 6000

Spanish Spice

- MILD. (63-68 days) and aromatic when grilled or fried. A European import looks like a green chili pepper but has a pleasing spicy taste. Extra early fruits average 7" in length and are sensational when cooked or raw. Very thin walls allow peppers to cook quickly. Heavy yielder. Scoville Scale- 1500- 2500

Sweet Banana

- SWEET. (65 days) A sweet pepper used in salads or for pickling. Thin walled, tapered fruit will turn from yellowish green to red at maturity. Fruits are 5 ½ inches long on 20-inch-tall plants. Scoville Scale- 1- 500

Tabasco

- HOT. (80 days) Light green peppers turn red on tall plants. This is the pepper that had made tabasco sauce famous! Scoville Scale- 2500- 5000

Thai Red Dragon

- (70-80 days) VERY HOT 45,000 Scoville units. Early maturing. Good, fresh, or dried. Ornamental as well as edible. Stocky plants are covered with 2-3 inch medium green to red fruits. Fleshy pods are exceptionally good in Asian dishes and chili. Beautiful in borders and containers. Scoville Scale- 75,000- 150,000

Tricked You Jalapeño

- SWEET. (78 days) A later pepper that looks like a jalapeno but without the heat. Fruit is 3 ½" long and red at maturity. Perfect for mild salsa and sauces. Scoville Scale- 0

Trinidad Scorpion

- **HOT.** (90 days) Wrinkled lantern shaped fruit ripens from green to red, with a sweet, fruity flavor. Among the hottest group of peppers in the world. Fruit has an average rating of 1,200,000 Scoville units! Scoville Scale- 1,200,000

Yummy Snack Orange

- **SWEET.** (73 days) Large sturdy plants set loads of petite 2 ½ inch fruits that change from light green to orange at maturity. Tender-crisp, super sweet seedless fruits are perfect for vegetable trays, used with dips, stuffed with cheese, or grilled on skewers. Also keeps well for a long time without refrigeration. Scoville Scale- 0