



THE
BIG LIST
 OF HOT PEPPERS





Carolina Reaper

1,569,383 - 2,200,000 SHU

As of August, 2013, Guinness World Records stated that Smokin' Ed's Carolina Reaper® is officially the world's hottest chile pepper. The original cross was between two former world record holders, a ghost pepper and a Red Savina Habanero.



Trinidad Moruga Scorpion

1,200,000 - 2,000,000 SHU

The New Mexico State University's Chile Pepper Institute identified the Trinidad Moruga Scorpion as the newest hottest chile pepper in the world as of February 2012. The Trinidad moruga scorpion has a tender fruit-like flavor, which makes it a deadly sweet-hot combination.



7 Pot/Pod Douglah (Trinidad Douglah)

923,000 - 1,853,396 SHU

From Trinidad, it's said that 1 pod will spice seven pots of stew. It is a rare and extremely hot chile. The Douglah is characterized by a dark brown/deep purple skin with many "pimples" over the surface. The pepper starts out green and matures to the dark color unique to the Douglah.



7 Pot Brown (Chocolate 7 Pot)

800,000 - 1,853,396 SHU

There is still some debate as to whether the brown or chocolate 7 Pot is the same variety as the Douglah (above) while some contend that the 7 Pot Brown tastes much better than the Douglah. Ripe pods are brown in color, with the white internal membrane covering much of the inside of the pepper.



7 Pot Primo

1,473,480 SHU

Created by Troy Primeaux, (nickname Primo), a horticulturist from Louisiana, the 7 Pot Primo can get very lumpy and distorted and even grow a skinny little tail. This is a cross between the Naga Morich and Trinidad 7 Pot.



Trinidad Scorpion "Butch T" Pepper

1,463,700 SHU

Propagated by Butch Taylor of Zydeco Hot Sauce and grown by the Chilli Factory, the Trinidad Scorpion 'Butch T' variety pepper was formerly ranked as the hottest pepper in the world.



Komodo Dragon

1,400,000 SHU

The latest variation on the 7 pod, naga, jolokia, etc is the Komodo Dragon. Grown by the UK's largest producer of chillies, Salvatore Genovese. In 2012 he gave us the Bedfordshire Super Naga. At first you can taste a wonderful hot fruitiness but then after about 10 seconds the full might of this chilli hits you and your whole mouth is on fire.



Naga Viper

1,382,118 SHU

The Naga Viper was created in England by chilli farmer Gerald Fowler of The Chilli Pepper Company. It was briefly the "World's Hottest Chilli" in 2011 according to the Guinness World Records. It is an unstable three-way hybrid produced from the Naga Morich, the Bhut Jolokia and the Trinidad Scorpion.



7 Pot Brain Strain

1,000,000 - 1,350,000 SHU

The Brain Strain was developed using selective breeding by saving pods from plants that would produce a lumpy grainy, texture like the human brain. A very productive chile plant, many growers say this is the hottest of the red 7 Pot strain. There is also a 7 Pot Brain Strain yellow variety.



7 Pot Barrackpore

1,000,000 - 1,300,000 SHU

This 7 Pot variety comes from the region of Barrackpore on the Caribbean Island of Trinidad. The Trinidad 7 Pot Barrackpore has an elongated pod structure sometimes similar to the Bhut Jolokia, but can have different appearances, shapes and sizes. 7 Pot Barrackpore has somewhat larger and more wrinkled pods compared to the regular 7 Pot.



7 Pot Jonah

800,000 - 1,200,000 SHU

The 7 Pot Jonah is a larger plant that produces larger and rounder Trinidad 7 Pot strain pods, with a fruitier flavor than the standard 7 Pot and slightly higher heat. 7 Pot Jonah can get larger than a golfball and weigh up to a half ounce. The peppers mature from light green to red. Surface of pods are pimply and lumpy with some even growing little Scorpion tails.



7 Pot Infinity

1,176,182 SHU

The Infinity Chilli pepper is a chile pepper created in England by chile breeder Nick Woods of Fire Foods, Grantham, Lincolnshire. It held the World Record for the world's hottest chile pepper for two weeks in 2011, before it was ousted by the Naga Viper.



Bedfordshire Super Naga

900,000 - 1,120,000 SHU

In 2012, the Bedfordshire Super Naga was the UK's hottest commercially grown chilli pepper. The UK's largest chilli grower, Salvatore Genovese, unleashed the Super Naga in 2012 and it was sold exclusively by Tesco. Currently he is producing the super hot Komodo Dragon, one of the hottest peppers in the world.



Dorset Naga

1,000,000 - 1,100,000 SHU

The scorching heat of the fruit is combined with a distinctive fruity aroma, making this a truly exceptional chile. Fruits ripen from green to red, and may be harvested at either stage of maturity. Typically about 1" x 2" in size (30 x 50mm). May be smaller when grown in pots.



Naga Morich

1,000,000 - 1,100,000 SHU

Also known as the snake or serpent chile. Genetically, the serpent chile is closely related to both the Ghost pepper (Bhut Jolokia) and the Dorset Naga (many believe the Dorset Naga is the same pepper). Like the Bhut Jolokia (Ghost Pepper), it has a sweet and slightly tart flavor, followed by slight undertones of woody, smoky flavors.



Spanish Naga (Gibralta Naga)

1,086,844 SHU

The Gibralta Naga, or Spanish Naga, is grown in Spain, but was developed in the UK from Naga Peppers from India. Chilli Pepper Pete was involved in setting up a project to grow the Naga in Spain, just over the border from Gibraltar. They were grown in poly tunnels and the high temperatures to stress the plants, making the pods incredibly hot.



Bhut Jolokia (Ghost Pepper)

800,000 - 1,041,427 SHU

Also known as naga jolokia, naga morich, bih jolokia, u-morok, ghost pepper, ghost chile pepper, or red naga chile, the Bhut Jolokia is cultivated in the Nagaland and Assam region of north-eastern India and parts of neighboring Bangladesh. The Bhut Jolokia has been around for many centuries, but was only introduced to the western world in 2000.



Bhut Jolokia Chocolate

800,000 - 1,001,304 SHU

The Bhut Jolokia Chocolate is a rare, natural variant of the Bhut Jolokia Red. It has all the characteristics of the Bhut Jolokia Red, but is much sweeter and delicious, but still deadly hot. Randomly selected strains of the ghost pepper exhibit a wide range of characteristics in fruit size, color, pod shape, and rough and smooth skin.



Trinidad 7 Pot/ Pod

1,000,000 SHU

In Caribbean regions it is also known as 7 pot as one pod is said to provide enough heat to spice up 7 pots of stew. Pods are habenero like in their shape but have the characteristic 'pimpling' found on other fearsome varieties. This pepper is now seen in various colors – red, yellow, brown, white and burgundy.



Trinidad Scorpion CARDI

800,000 - 1,000,000 SHU

The Trinidad Scorpion is a rare and extremely hot pepper from Trinidad. The chile pods color from green to golden yellow during ripening. The pods are bigger, longer and thicker than the 'regular' Trinidad Scorpion. CARDI (Caribbean Agricultural Research and Development Institute) plays a key role in the development of the regional hot pepper industry.



Chocolate Habanero

300,000 - 577,000 SHU

Also known as Black Congo, dark habanero, black habanero, Senegal hot chocolate, and Cuban habanero just to name a few. This variety is from the Caribbean one of the hottest and largest of the habanero family. Closely related to the Jamaican Hot Chocolate habanero but this type grows larger pods and the heat level is a little lower.



Caribbean Red Habanero

300,000 - 475,000 SHU

One of the hottest versions of the habanero is the Caribbean Red. Originating from the Yucatan Peninsula in Mexico, it is now commonly grown in the Caribbean and North America as well. The slightly wrinkled chiles are approximately 1 inch wide by 1.5 inches long and are similar in shape to the Habanero and ripen from lime green to a brilliant red.



TigerPaw-NR Habanero

265,000 - 348,634 SHU

Developed in Charleston, South Carolina by ARS (Agricultural Research Service) scientists, the TigerPaw-NR is an extra-hot bright orange habanero variety that is highly resistant to many species of root-knot nematodes. It does pack quite a punch compared to a regular habanero.



Devil's Tongue Red

250,000 - 500,000 SHU

The original Devil's Tongue is a yellow variety developed by an Amish farmer in Pennsylvania. Later on a red variety emerged. It has a higher heat level than its yellow relative and a totally different flavor (I've seen it commented that the red variety is fairly bland compared to the yellow, no flavor just all heat).



White Bullet™ Habanero

250,000 - 400,000 SHU

The White Bullet Habanero is an extremely hot habanero hybrid from the Caribbean, trademarked by Redwood City Seed Company in Redwood City, California. Some say they are even hotter than either Red Savina or Chocolate Habanero. The plants are very productive, growing up to 1,000 tiny chiles per plant!



Red Savina Habanero

200,000 - 580,000 SHU

The Red Savina pepper is a cultivar of the habanero chile pepper, which has been selectively bred to produce hotter, heavier, and larger fruit. In February 2007, the Red Savina habanero was displaced in Guinness World Records as the hottest chile in the world by the Naga Jolokia pepper (Ghost Pepper). The Red Savina held the record from 1994 until 2006.



Yucatan White Habanero

200,000 - 500,000 SHU

These peppers are shaped like jelly beans and mature from green to white. They are from Mexico, presumably the Yucatan Peninsula, where they get their name. The heat level is close to the former world record holder Red Savina Habanero and hotter and more flavorful than its relative in Peru, the Peruvian White Habanero.



Habanero Orange

150,000 - 350,000 SHU

The habanero chile is one hot pepper! Unripe habaneros are green, and they color as they mature. Common colors are orange and red, but white, brown, and pink are also seen. The Scotch bonnet is often compared to the habanero, since they are two varieties of the same species, but have different pod types.



Hot Paper Lantern

150,000 - 350,000 SHU

The Hot Paper Lantern is a habanero type. More productive and larger than regular habaneros, these elongated, pendant shaped fruits are 3-4" long, but they pack the same mouth-blistering heat. They ripen from lime green to orange and finally to a bright scarlet red. The wall of the pepper very is thin, making them great for drying.



Habanero Peach

150,000 - 350,000 SHU

The peach habanero pepper originates from the Caribbean. Peppers are peach colored when mature. They are longer than most habaneros, have a nice fruity flavor and are very hot. Compact plants average 16 to 18 inches in height, making them ideal for container plantings and patio gardens.



Habanero Mustard

150,000 - 350,000 SHU

This hot, high yielding pepper originates from the Caribbean. The wrinkled pods are about 1.5" (4 cm) in length and width. The pods color from light green with a hint of purple, to a mustard-orange color and finally orange when mature.



Habanero Golden (Yellow)

150,000 - 350,000 SHU

The Habanero Golden (Yellow) is high yielding and the plant will grow about 30" high (75 cm). The yellow habañero chile pepper is characteristically lantern-shaped. Varying from green and yellow to red and reddish-purple, this hot little pepper is about 1" to 2.5" long and 1" to 2" in diameter.



Devil's Tongue Yellow

125,000 - 325,000 SHU

The Devil's Tongue is rumored to be a chile developed by an Amish farmer in Pennsylvania during the 1990's. Similar to size, color and shape of Fatalii. But skin is smoother and chile is smaller. The pepper is yellow in color and closely related to the Habanero Pepper with a slightly sweet taste.



Fatalii

125,000 - 325,000 SHU

Very popular pepper for their great flavor, described as having a fruity, sweet, citrus flavor with a searing heat that is comparable to a habanero. The Fatalii originated in central and southern Africa. Green when young, they turn yellow as they mature with fruits around 3" long. They thrive in full sun and do well in pots.



Peruvian White Habanero

100,000 - 350,000 SHU

The White Habanero also know as 'Peruvian White Habanero' is a lovely & rare variety that is hard to come by and said to originate from Peru. This creamy-white fruit is a favorite for its smoky taste and extreme heat. Pods measure approximately 2 inches long by 3/4 of an inch in diameter. An ornamental and unique pepper.



▶ Scotch Bonnet

100,000 - 350,000 SHU

Scotch Bonnet's are brightly colored Jamaican hot chiles that are typically red or yellow when fully ripe. They can be eaten fresh but are also great for pickling, garnishes, sauces and jerk rubs. Also known as Boabs Bonnet, Scotty Bons, Bonney peppers, or Caribbean red peppers. Found mainly in the Caribbean islands, it is also in Guyana (where it is called Ball of Fire).



▶ Guyana Pepper (Wiri Wiri)

100,000 - 350,000 SHU

These 1/2" round pepper that grows upright are so cherry-like in appearance that sometimes it is called the Hot Cherry or Bird Cherry pepper. In the northeastern sector of South America rests the small country of Guyana, where the relatively rare Guyana Pepper (also known as the Wiri Wiri pepper) comes from.



▶ Madame Jeanette (Surinam Yellow or Red)

100,000 - 350,000 SHU

Originally from Suriname, a country on the northeastern Atlantic coast of South America, it is used in almost all facets of Surinamese cuisine. Its flavor is described as fruity, with hints of mango and pineapple. The plant is very prolific. It has a relatively compact growth and dislikes cool sites. It will also grow indoors.



▶ Datil

100,000 - 300,000 SHU

They grow to about 3.5 inches in length and mature to a yellowish-orange or red hue. It's also very similar to the African fatalii pepper in terms of looks and heat. Datils are similar in heat to habaneros but have a sweeter, fruitier flavor. Cultivated throughout the United States and elsewhere, with the majority produced in St. Augustine, Florida.



▶ Carolina Cayenne

100,000 - 125,000 SHU

Similar in appearance to the original cayenne, this variety is twice as hot. Shaped like an elongated teardrop, a mature Carolina Cayenne will be over five inches in length and about an inch in width, with wrinkled and thin skin. A native of Central and South America, named after the Cayenne River in French Guiana.



Bahamian Bird Pepper

95,000 - 110,000 SHU

Originating from the Bahamas, the Bahamian Bird Pepper grows to only about 1" – 1 1/2" long and 1/4" wide, and may be found in an assortment of colors, including yellow, orange, green and red. Peppers grow upright in clusters. It's a very productive, easy to grow chile giving a lot of pods. A fairly quick growing plant and grows well in either pot or ground.



Tabiche

85,000 - 115,000 SHU

Typically sold dried, the Tabiche pepper originated in India and is now grown worldwide. It has the shape of narrow teardrop with a sharp point. When mature, the Tabiche pepper can be up to three inches in length and an inch wide. The color may vary dependent upon the region it is grown, from a pale yellow to a brilliant red with a high gloss coating.



Charleston Hot Pepper

70,000 - 100,000 SHU

Similar to the Carolina Cayenne, the Charleston Hot is a variety of Cayenne created by the U.S. Department of Agriculture in South Carolina. The Charleston Hot often has the "NR" (nematode resistant) moniker attached because it was bred to resist the parasitic worm, root-knot nematode.



Prairie Fire

70,000 SHU

The Prairie Fire is a compact edible ornamental pepper perfect for outdoor borders or indoor pots. They mature in a range of colors from creamy yellow to purple, then orange and finally red. The plant's branches cascade to the ground making this an excellent pepper for use as a groundcover. Flavor is fruity and hot.



Malagueta

100,000 - 125,000 SHU

The Malagueta pepper is a type of chile used in Brazil, Portugal and Mozambique. It is a small, tapered, green pepper that turns red as it matures at about 5 cm (2").



Diablo Grande Pepper

60,000 - 100,000 SHU

A banana-type chile pepper that packs plenty of heat, the Diablo Grande is several times hotter than jalapeno and serrano peppers. The fruits of this chile start out yellow-green and ripen to red, with a narrow crescent-shape and somewhat thick flesh. They may be harvested while green or red.



NuMex XX Hot Pepper

60,000 - 70,000 SHU

NuMex XX Hot Peppers are slim with thin walls and smooth skin, making them great for drying. They grow to 3-5 inches in length.



Cumari do Para

50,000 - 300,000 SHU

Also known as (Cumari, Pimenta Cumari). Residing from the Cumari region of Brazil, this fiery hot pepper is only the size of a pea. It is a rare, wild Brazilian pepper. In the same family as Scotch Bonnets, and Habaneros, the Cumari has a really nice, sweet flavor but packs a lot of heat.



Rocoto Pepper (Ají Rocoto, Locoto)

50,000 - 250,000 SHU

The Rocoto Pepper has thick walls, resembles a miniature bell pepper or golf ball-sized apple, although the shape and size can range significantly with Rocotos, as can the heat. Colors are Orange, Red and Yellow. Yellow is the hottest and the red is the most prolific. The most distinguishing feature of these peppers are their furry leaves and black seeds.



Tepin (Chiltepin, Bird's Eye, Bird Pepper)

50,000 - 100,000 SHU

There are dozens of varieties of Bird Peppers throughout the world. The two best known varieties in North America are Tepin and Pequin. The Tepin is native to southern North America and northern South America. Common names include chiltepin, chiltepe, and chile tepin, as well as turkey, bird's eye, or simply bird peppers.



Thai Pepper

50,000 - 100,000 SHU

There is no single “Thai pepper” though most candidates for the title are small in size and high in heat. There are at least 79 separate varieties, some include Bird’s Eye Chile, Bird’s Chile, Peri-Peri, Thai Hot. All Thai peppers appeared from three species in Thailand.



Thai Dragon Pepper (Thai Volcano Pepper)

50,000 - 100,000 SHU

Often used indoors or along garden borders outdoors because of their decorative appeal, Thai Dragon peppers grow to 3 to 4 inches long and start out green and mature to a bright red. They grow on a short, bushy plant, giving rise to clusters of upright peppers.



Thai Ornamental (Thai Hot Ornamental)

50,000 - 100,000 SHU

Thai ornamental has small 1 inch long, very hot peppers that point upward on a 12 to 18 inch tall plant. They range from green to yellow, orange, and then red. It is the basis for the hybrid cultivar ‘Numex twilight’. Thai Hot plants make a beautiful ornamental pepper, with plants frequently carrying both red and green fruits.



Thai Sun Pepper

50,000 - 100,000 SHU

Perfect pepper for apartments and small gardens, this miniature plant only grows ten to twelve inches high and about one to one and a half feet wide with 1/2” – 1” red hot fruits. One plant can produce hundreds of spicy peppers. They ripen early and produce all season long. A versatile hot pepper used fresh or dried.



Thai Super Chile

50,000 - 100,000 SHU

A long, skinny pepper, intense heat with intense flavor makes this pepper a favorite in many Asian dishes. Great flavor fresh or dried. The pods grow upright 2 to 3 inches and mature from light green to red.



Tien Tsin

50,000 - 75,000 SHU

Often sold dried, Tien Tsin Chinese red chile peppers are named after the province of China in which they are harvested. Pronounced “tea-in sin”. Tien Tsin chile peppers are also known as Chinese Red Peppers or tianjin peppers. These chiles are most popular when used in Asian cooking, especially in the Hunan or Szechwan styles.



Yatsufusa Chile

40,000 - 75,000 SHU

The hot specialty pepper Yatsufusa originated in Japan and is also known as “chilies Japonese”. Although Japan uses fewer chiles than other Asian countries, the Yatsufusa pepper is a popular condiment in Japanese cuisine. The young, green peppers are used when mild heat is needed for the dish. Mature peppers are hotter and typically used dried.



Pequin Pepper

40,000 - 60,000 SHU

Pequin pepper, or Piquín, (pronunciation pee/puh-KEEN) is a hot chile pepper cultivar commonly used as a spice. The popular Cholula brand hot sauce lists pequin peppers and arbol peppers among its ingredients. The Pequin has small fruits that rarely exceed 2 cm (about 1/2 inch – 3/4 inch at the most) in length. Fruits start out green, ripening to brilliant red at maturity.



Santaka

40,000 - 50,000 SHU

The Santaka Pepper is a hot chile that originates from Japan. It is rather small in size, cone-shaped, measuring about two inches in length and up to an inch in width at maturity. It has a tapered teardrop shape and a vibrant red color. At harvest time, the skin of the fruit is thin and wrinkled.



Super Chile Pepper

40,000 - 50,000 SHU

Great for ornamental use, small Super Chile peppers are small peppers that grow upright in clusters and mature from light green to red, often with shades of orange in between. Like many other chile peppers, they can be harvested and used at any stage of maturity.



Guntur Sannam

35,000 - 40,000 SHU

Guntur Sannam is one of the most famous types of chillies and has a huge demand throughout the world. It widely grows in Guntur, Warangal, and Khammam districts of Andhra Pradesh in India. Guntur Sannam has its peak harvesting season from December to May. The crops are highly disease prone and need special care and attention to ensure a healthy pest free yield.



Purira

50,000 - 100,000 SHU

The Purira is an ornamental and edible pepper for the garden or containers. The chiles grow pointing upwards and are about 2 inches long with medium thick walls. They ripen first to a yellowish-purple then to an orangey-red. The heat can vary a lot from one plant to another, some can be extremely hot. Can be used fresh, canned, or dried.



Dundicut

30,000 - 65,000 SHU

Dundicut peppers are a variety of small, round, dark red chile peppers grown in Pakistan and are also known in Asia as lal mirch. Sold dried, Dundicuts are similar in flavor to Scotch bonnet peppers, but are not as hot. Pods are somewhat teardrop shaped and are about 1" in diameter.



Chile de árbol

30,000 - 60,000 SHU

The Chile de árbol, Spanish for tree chile, are named in reference to the woody stems attached to the pod. These slender, 2-3 inch long chile peppers start out green and mature to a bright red in color. The Chile de árbol is a small and potent Mexican chile pepper, also known as bird's beak chile and rat's tail chile, are quite hot and related to the cayenne pepper.



Cayenne Chile Pepper

30,000 - 50,000 SHU

The cayenne pepper, also known as the Guinea spice, cow-horn pepper, alewa, bird pepper, or, especially in its powdered form, red pepper, is a hot chile pepper used to flavor dishes. It is also sold whole or crushed as red pepper flakes. The majority of cayenne chiles are used to make cayenne pepper.



Golden Cayenne Pepper

30,000 - 40,000 SHU

If you like cayenne peppers, you're going to love their golden cousin. Although similar to the traditional cayenne chile pepper, there are a few differences. Where traditional cayenne fruits are wrinkled and skinny, golden cayenne peppers tend to be larger with smooth skin. This hot pepper develops beautiful, smooth-skinned golden peppers that add eye appeal to the garden.



Cheyenne Pepper

30,000 - 50,000 SHU

A very attractive plant in the garden, the F1 Cheyenne is an easy to grow hybrid branching chilli that produces a heavy crop of 4 inch green peppers that mature to bright orange all over the plant. The habit of Cheyenne makes it a superb choice for pots and hanging baskets as well as open ground. Cheyenne plants remains compact and only requires at most a little support.



Tabasco Pepper

30,000 - 50,000 SHU

With its origins in Mexico, the Tabasco pepper is named after the Mexican state of Tabasco, and is best known for its use in Tabasco sauce. The tapered upright fruits, around 4 cm long (1.5 inches), are initially pale yellowish-green and turn yellow and orange before ripening to bright red. The plant, which can grow to nearly 60" tall, typically shows all stages at once.



Red Amazon Pepper

30,000 - 50,000 SHU

The Red Amazon is Tabasco pepper in its dried form. The Red Amazon has a light, fiery flavor with hints of celery. This chile is great used whole in soups, salads, and sauces. Alternatively, you can grind this fiery little chile into a powder and use it in place of a typical ground cayenne pepper.



Ají Charapita

30,000 - 50,000 SHU

From Peru, The Aji Charapita chilli is bushy plant, which produces hundreds of hot small round Tepin-like peppers. The fruit have a distinct fruity, citrus aroma. Also known as Charapilla and Tettinas de Monk. They may be similar (or the same as) Cumani, Yellow Jellybean, or Yellow Fire. In English, it is called Wild Peruvian Chile Pepper.



NuMex Twilight

30,000 - 50,000 SHU

The Numex Twilight an ornamental chile pepper developed at New Mexico State University (which creates all “NuMex” breeds of plant). It grows about 18 inches tall, and becomes covered in peppers that start out purple, then move through yellow and orange, becoming red when fully ripe, producing a rainbow effect on the green plant.



Ají Omnicolor

30,000 - 50,000 SHU

From Peru, this is a beautiful ornamental and edible Aji, with 2.5” peppers that ripen from yellow to purple, to orange and finally to red, with various shades along the way. The plant is particularly attractive as the fruits ripen in various stages on the plant, giving a multicolored confetti like appearance. They have a citrusy and fruity flavor.



Ají Limo (Lemon Drop)

30,000 - 50,000 SHU

Also known as Lemon Drop, Hot Lemon, Ají limon or Kellu Uchu, the ‘Aji Límo’ (pronounced ah-hee lee-mo) is one of the most flavorful of the Andean peppers. The bright yellow, crinkled, cone-shaped fruits are about 2½” long and 1/2” wide and mature from green to yellow. Its name means “Lima pepper,” in reference to the Peruvian city.



Ají Amarillo

30,000 - 50,000 SHU

“Aji” means chile pepper in Spanish, and “amarillo” means yellow. Although they are named yellow chile peppers, their color changes to orange as they mature. It is typically associated with Peruvian cuisine, and is considered part of its condiment trinity together with red onion and garlic.



Hot Golden Nugget

20,000 - 35,000 SHU

These are 1” conical hot peppers, excellent for pickling or drying. They also make beautiful ornamental plants that produce hundreds of golden yellow peppers. They start green, turn a very dark purple, and then are ripe when golden yellow. Suitable for containers. The plant is very prolific, providing many hot fruits.



Jwala Finger Hot Pepper

20,000 - 30,000 SHU

Long, slender fruit are wrinkled, and about as long as a finger, the Jwala is the most popular hot pepper grown and used in various spicy foods in India. This variety is also often called as Finger Hot Indian Pepper. The word “Jwala” means “Volcano” in Hindi, and they are commonly found in the Gujarat region of India.



Ring-O-Fire Cayenne

20,000 SHU

Also called the Ring of Fire, it is believed that this chile originated in Mexico. The fruit is used in its green (unripe) form as well as red. About 4 inches long, the Ring-O-Fire Cayenne has a glossy sheen with a fire engine red color. It is more commonly dried to be used as chile powder or chile flakes.



Manzano Pepper (Manzana)

15,000 - 50,000 SHU

The Manzano Pepper has thick walls, resembles a golf ball-sized apple. They ripen to a brilliant yellow-orange color upon maturity. From the Andes region, its name translates to apple, and is also known as Chile Peron, Chile Caballo, and Chile Ciruelo. The Manzano has a unique citrusy fruitiness. This sweetness make the manzano taste like a richer, spicier bell pepper.



Barker's Hot Pepper

15,000 - 30,000 SHU

Growing to 5-7 inches in length, the Barker's Hot Pepper is one of the hotter of the Anaheim/New Mexico varieties. This heirloom chile blends good flavor with moderate heat. Many people refer to Barker's Hot as a hot Anaheim; use it as you would Anaheim chiles. The fruits have thin skins, making them great for roasting, frying whole, canning or stuffing.



Bolivian Rainbow Pepper

10,000 - 30,000 SHU

Grown for centuries in Bolivia, the fruit on this beautiful plant turns from brilliant purple to yellow to orange, and finally to red when ripe, with all stages of the pepper present on the plant at once. They somewhat resemble Christmas lights because of their shape and their bright colors.



Serrano Pepper

10,000 - 25,000 SHU

The Serrano pepper is a type of chile pepper that originated in the mountainous regions of the Mexican states of Puebla and Hidalgo. Their flavor is crisp, bright, and notably hotter than the jalapeño pepper. Typically eaten raw, Serrano peppers are also commonly used in making pico de gallo. Ripe red Serrano peppers are featured in Sriracha.



Peter Pepper

10,000 - 23,000 SHU

The Peter pepper (sometimes referred to as the penis pepper) is an heirloom chile pepper that is best known for its phallic shape. It occurs in red and yellow varieties. The pepper is considered very rare and its origin is unknown. The pepper is most commonly grown in eastern Texas and Louisiana, although it is grown in Mexico, as well.



Kung Pao Pepper

10,000 SHU

These long (4-6 inches), thin-walled, skinny peppers are similar in appearance to the cayenne. The Kung Pao Pepper is a fairly recently introduced hybrid with excellent mildly hot flavor and is often used in Thai and other Southeast Asian cuisine. Fruits start out green and ripen to a bright red. This medium-hot Asian hybrid chile pepper can be used green or red, fresh or dried.



Aleppo Pepper

10,000 SHU

Also known as the Halaby Pepper, the Aleppo pepper is used as a spice, particularly in Middle Eastern and Mediterranean cuisine, named after the city of Aleppo in Northern Syria. It is commonly grown in Syria and Turkey, and is usually dried and crushed. This crushed chile has an ancho-like flavor with a little more heat and tartness.



Alma Spicy Paprika

10,000 SHU

Also known as the Hungarian Hot Apple Pepper, the Alma Spicy Paprika Pepper is a thick-walled cherry type pepper that is perfect for drying and grinding. Fruits start out creamy white, then to orange and are red when fully mature. There is a milder variety, the Alma Paprika Pepper (or Sweet Apple) at 2,000 scovilles that looks generally the same.



Hidalgo Chile Pepper

6,000 - 20,000 SHU

Originally from Mexico and Central America, the Hidalgo Chile is similar to the Serrano and just as hot. A productive plant, it has fuzzy green stems, fuzzy green leaves, and white flowers. Peppers are hot and turn from dark green to red when mature with a thick, shiny red skin.



Brazilian Starfish

5,000 - 30,000 SHU

The Brazilian Starfish is a uniquely shaped pepper. This tall plant has a vine like habit and produces good yields of 1 – 2 inch wide starfish-shaped peppers. The white flowers of this plant are also very attractive with the very distinctive greenish-yellow markings. These crispy, crunchy and fruity peppers perfect for pickling or just eating raw in salad.



Fish Pepper

5,000 - 30,000 SHU

The Fish Pepper has a unique look, starting out green/cream striped, moving on to orange with green to brown stripes, and finally maturing to solid red. Fish peppers are popular for their ornamental qualities and because the 2-foot plants are easy to grow in containers and are perfect for drying into a hot powder.



Hinkelhatz Hot Pepper

5,000 - 30,000 SHU

Named by its Pennsylvania Dutch growers, the Hinkelhatz is a rare heirloom pepper which translates to “chicken heart,” a description of its size and shape. The peppers are usually red or yellow, though a very rare orange variety exists. The Hinkelhatz is traditionally used exclusively for pickling.



Bulgarian Carrot

5,000 - 30,000 SHU

Also known as the Shipka's Pepper, the Bulgarian Carrot heirloom pepper was supposedly smuggled out through the iron curtain 20 years ago. This attractive plant produces glossy orange colored peppers resembling carrots. Medium to very hot, with an irresistible crunchy bite, one of the best varieties you can find for roasting or chopping into salsa and chutney.



Acı Sivri Pepper

5,000 - 30,000 SHU

The Acı Sivri Pepper is a Turkish heirloom Cayenne pepper. Each plant can produce up to fifty 5" to 9" in long shiny crimson pods which are often curled and twisted. The hotness of each pepper is inconsistent as pods can range from mild to burning hot. The pods start pale green before maturing to red.



Ho Chi Minh Hot Pepper

5,000 - 30,000 SHU

The Ho Chi Minh Hot Pepper is very productive cayenne pepper originating in Southeast Asia. Peppers 4-6" long on 3" plants grow like large fingers turning from bright yellow to crimson in late August. Named by Minnesotan, Steven Schwen, he received these peppers in the 1980's from Vietnamese immigrants visiting his farm.



Quintisho Pepper

5,000 - 30,000 SHU

A unique pepper from Bolivia, Quintisho Peppers are 3/4" round hot peppers that grow on small, tight shrubs that produce small fruits that resemble a cherry tomato. They can be either yellow or red.



Puya Chile Pepper

5,000 - 30,000 SHU

The Puya chile pepper is popular in Mexican cooking and its origin dates back to early Central America. The Puya chile is similar to the Guajillo, but smaller and hotter. It is often used more for its fruity flavor, rather than its flesh, which means it is great pureed, mashed or diced, and then made into a sauce. The pepper is red, ripening to black, and grows to about 4" long.



Sandia Hot Pepper

5,000 - 30,000 SHU

Sometimes labeled as NuMex Sandia, 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. It sounds like most of these are fairly mild, but then very once in a while one will be a scorcher.



Bishop's Crown Pepper

5,000 - 15,000 SHU

Also known as Joker's Hat, Friar's Hat, Orchid, Christmas Bell, Balloon, Pimenta Cambuci, Campana, Ubatuba Cambuci, Aji Flor, to name a few! The Bishop's Crown is named for its distinct three-sided shape resembling a Bishop's Crown. This is a mild pepper with a sweet and fruity flavor. The body of the pods detectable heat, but the wings are sweet and mild.



Chimayó Chile

4,000 - 6,000 SHU

Just 25 miles north of Santa Fe, Chimayó, New Mexico, is a beautiful place. Chimayó is celebrated for two things: its sacred dirt, and its near-sacred chile pepper. Unlike larger, mass-produced chiles grown in other parts of New Mexico, Chimayó chiles are unpredictable and more commonly grown in individual homes and gardens.



NuMex Heritage 6-4

3,000 - 5,000 SHU

The NuMex Heritage 6-4 chile pepper was developed around 1998 from a seed bank of the original NuMex 6-4. The NuMex 6-4 was one of the earliest New Mexican type cultivars released and was prized for its rich flavor when it was originally released. The NuMex Heritage 6-4 has superior flavor compared with the currently grown standard green chile pepper.



Fresno Pepper

2,500 - 10,000 SHU

The Fresno pepper is similar to the Jalapeño pepper, but contains thinner walls. The fruit starts out bright green changing to orange and red as fully matured. Mild green ones can typically be purchased in the summer while the hot red ones are available in the fall. The Fresno pepper can often be substituted for or with Jalapeño and Serrano peppers.



Jalapeño Pepper

2,500 - 10,000 SHU

The Jalapeño pepper, originating in Mexico, is the world's most popular chile pepper. The jalapeño is a medium-sized chile that is commonly picked and consumed while still green, but if allowed to fully ripen, they turn crimson red. According to the USDA, starting since 2010, California produces the most Jalapeños in the United States, followed by New Mexico and Texas.



Jaloro Pepper (Yellow Jalapeño)

5,000 - 15,000 SHU

Larger than traditional green jalapeños, the Jaloro pepper was the first yellow jalapeño pepper created by the Texas Agriculture Extension Service in 1992. The fruit starts off a pale yellow, turns orange and finally red. It can be used at any stage of its maturation, but is commonly used and sold while yellow. In grocery stores they are sometimes just called “Yellow Peppers”.



Purple Jalapeño

2,500 - 10,000 SHU

The Purple Jalapeño Pepper is an ornamental version of the typical jalapeño pepper. The fruit starts off a deep green, turns a beautiful shade of dark purple (nearly black) and stays that way for a long time before finally ripening to red. It is common for the plants to display all three colors simultaneously. A colorful divergence from standard jalapenos.



Hungarian Wax Pepper

1,500 - 15,000 SHU

This pepper is usually harvested before maturity while still yellow. It measures between 4”-6” inches in length which tapers to a rounded point. Upon maturity, the pepper becomes orange then red in color. Although similar in appearance to banana peppers when immature, it is a different cultivar. Many home gardeners pickle these whole or sliced in rings.



Chipotle Morita

2,500 - 10,000 SHU

The two most popular types of chipotle chiles, “Morita” and “Meco”, are both smoked jalapeños. Morita chile peppers are smoked for less time than the Chipotle Meco, leaving them softer and retaining their modest fruity flavor. Morita means “little blackberry” in Spanish. Most of the “chipotles” being sold in markets in the United States are Chipotle Moritas.



Chipotle Meco (Chipotle Tipico)

2,500 - 10,000 SHU

The Chipotle Meco (also known as Chile “Meco” or Chipotle Tipico) is grayish-tan, quite stiff, and often described as looking like a cigar butt. “Meco” chipotles are smoked for about twice as long as “Moritas” which gives them a more intense, rich flavor. Meco Chipotles smoked in this time honored Mexican tradition are a bit less commonly found in the U.S.



Cascabel Chile Pepper (Bola Chile)

2,500 - 8,000 SHU

The Cascabel chile pepper (little bell), is also known as the rattle chile. The rattle and bell designations describe the tendency of loose seeds to rattle inside a dried cascabel when shaken. Fresh Cascabel are also known as bola chile or chile bola (Spanish: ball chile). The color of the fresh fruits starts out green and matures to red. When dried, the color darkens considerably.



Cascabella

2,500 - 6,000 SHU

Cascabella is a small hot wax-type pepper. The peppers are about 2" long and have a great taste. The peppers color from yellow to orange and to red when fully ripe. Usually they are eaten in the yellow stage. Good in salads and oven dishes. They range from medium to hot. It is often served fresh in salads and salsas or as a pickled appetizer.



Cherry Bomb

2,500 - 5,000 SHU

Cherry Bomb peppers are about 2" nearly round peppers that mature quickly from green to brilliant red. Moderately hot with thick walls which makes them ideal for pickling and stuffing. This early-bearing, disease-resistant, hybrid chile explodes with flavor and bears as much as 50 percent more fruit per plant than its traditional, open-pollinated relatives.



Mirasol Pepper

2,500 - 5,000 SHU

The Mirasol Chile Pepper is one of the main chiles used in traditional mole sauces. It is also common in Peruvian cooking. The Mirasol can vary in size and appearance, but it is conical in shape, and commonly 4-5 inches long, and about 2 inches wide. It is red to dark red, or copper in color. Dried they are known as Guajillo.



Guajillo Pepper

2,500 - 5,000 SHU

A Guajillo chile (Pronounced gwah-HEE-yoh) is produced by drying the Mirasol chile (above). Along with anchos, they're the most commonly used chiles in Mexico. Smooth, shiny, and typically reddish-brown in color, their skin is tough and needs to be soaked in water longer than other dried chiles.



NuMex Big Jim

2,500 - 3,000 SHU

The giant NuMex Big Jim pepper was introduced by New Mexico State University in the 1970s as a cross between a few different types of local chiles and a Peruvian chile. These peppers are in the Guinness Book of World Records for the biggest chile ever grown. Plants yield mildly hot, thick-walled green fruits perfect for roasting and stuffing.



Mulato Chile Pepper

2,500 - 3,000 SHU

The Mulato Chile Pepper is a mild to medium pepper, closely related to the poblano, and usually sold dried. Mexican Mulato chiles are part of the famous “trilogy” used in mole as well as other Mexican sauces and stews. The Mulato’s color while growing is dark green, maturing to red or brown. The dried mulato is flat and wrinkled, and always brownish-black in color.



Alma Paprika Pepper (Sweet Apple)

2,000 - 3,000 SHU

The Alma Paprika Pepper is a thick-walled cherry type pepper that is perfect for drying and grinding. They are very sweet yet have a distinctly spicy flavor which is milder than Jalapeno but still warm enough to be tasted. Fruits start out creamy white, then to orange and are red when fully mature.



NuMex Joe E. Parker Pepper

1,500 - 4,000 SHU

This is a mild Southwestern-style traditional Anaheim chile pepper usually harvested green and used for stuffing, grilling, roasting, or processing. Peppers average 8” long and have a thick, crisp flesh with mild heat and excellent flavor. named after Mr. Joe E. Parker, a graduate of NMSU’s College of Agriculture and Home Economics.



NuMex Española Improved

1,500 - 4,000 SHU

In 1984 the NuMex Española Improved chile was developed at NMSU by Drs. Matta and Nakayama. It is a cross between ‘Sandia’ and the northern New Mexico ‘Española’ chile. An early maturing fast growing chile adapted to short growing seasons. It has smooth well shaped 5 – 6” pods that dry well.



Rocotillo Chile Pepper

1,500 - 2,500 SHU

The Rocotillo chile pepper originated in Peru. Unripe rocotillos are green or yellow, but the color at maturity varies. Common colors are red, orange or brown. Rocotillos are almost spherical in shape, and can be dried easily. They are generally an inch long (2.5cm) and around an inch (2.5cm) wide. These are very popular peppers in the Caribbean, especially Puerto Rico.



Piquanté Pepper (Peppadew)

1177 SHU

Peppadew is the brand name of sweet piquanté peppers grown in the Limpopo province of South Africa, sometimes referred to as sweet red cherry peppers. The fruit is processed for removal of the seeds and reduction of the heat of the pepper to more pleasant levels. It is then pickled and bottled. These little peppers are great for stuffing with goat cheese.



Hatch Chile Pepper

1,500 - 5,000 SHU

Late in the summer is Hatch chile pepper season, August - September. These New Mexico chiles are grown in and around Hatch, New Mexico, USA. It is New Mexico's state vegetable. Some of the peppers are very long, 7 - 8" long, while others are smaller (4" - 5") and curved. They tend to feel very light and are great for roasting.



Chilaca Pepper

1,000 - 2,500 SHU

Chilaca peppers, also known as Pasilla Negro, Chile Negro, Chile Pasilla, Morilla, or Pasilla Bajio, are mild, rich-flavored peppers. The gentle, full-bodied flavor makes it ideal for tasty enchilada sauces. This is the pepper of choice (once dried and ground into a powder) for the famous Mexican mole (mo-lay) sauce. When dried, they are known as Pasilla peppers (below).



Pasilla Pepper

1,000 - 2,500 SHU

Pronounced pah-SEE-yah, a true Pasilla pepper is the dried form of the long and narrow Chilaca pepper (above). In the United States, though, producers and grocers often incorrectly use 'pasilla' to describe the poblano. Pasillas are used mostly in sauces. They are sold whole or powdered in Mexico, the United States, and the United Kingdom.



▶ Poblano Pepper

1,000 - 2,000 SHU

The Poblano pepper is one of the most popular peppers grown in Mexico. It is a mild chile pepper originating in the state of Puebla, Mexico. Dried, it is called an Ancho chile (“wide chile”). They have thick, dark-green skin and a wide base which tapers to a point. Poblano peppers are good for roasting. Roasting brings out the fruitier flavors of the pepper and eases in removing the skin.



▶ Ancho Chile Pepper

1,000 - 2,500 SHU

An Ancho chile pepper is the dried form of a red ripe Poblano pepper (above). The ripened red poblano can be hotter and more flavorful than the less ripe, green poblano. Ancho chiles have a deep red color and a wrinkled skin. Anchos are sweet and smoky with a flavor slightly reminiscent of raisins.



▶ Aji Panca

1,000 - 1,500 SHU

Also known as Peruvian red pepper, the Aji Panca is the second most common pepper in Peru and frequently used in the Peruvian cuisine. The Aji Panca measures 3 to 5 inches long and 1 to 1 1/2 inches across. It has thick flesh and fruity overtones. It can mostly be found dried as a whole chile pepper, prepared into a paste or ground.



▶ Anaheim Chile Pepper

500 - 2,500 SHU

The Anaheim Chile pepper is a mild variety of the Hatch Chile. The name “Anaheim” derives from Emilio Ortega, a farmer who brought the seeds from New Mexico to the Anaheim, California, area in the early 1900s. They are also called California chile or Magdalena, and dried as chile seco del norte.



▶ Padron Pepper (pimientos de Padrón)

500 - 2,500 SHU

The Padron pepper is a variety from the municipality of Padrón in northwestern Spain. These are small peppers (about 5 cm/2” long), with a color ranging from bright green to yellowish green. While their taste is usually mild, a minority (10-25%) are particularly hot, depending on the amount of water and sunlight it receives during its growth.



Candlelight Pepper

100 - 5,000 SHU

The Candlelight Pepper is an edible ornamental that sports clusters of smooth-hot 1" long by 1 ½" wide peppers that ripen in a range of colors: green to yellow to orange to fire red. The heat of this pepper can vary, but it's generally mild. This edible ornamental is excellent for containers or along walkways.



Pimenta Biquinho (Little Beak Peppers)

100 - 1,000 SHU

Hailing from the Brazilian state of Minas Gerais, Pimenta Biquinho peppers are round and little with a distinctive, tapered point or tail that resembles a birds beak. They can be either a brilliant scarlet-red or sunshine-yellow. It also makes a beautiful ornamental plant.



Beaver Dam Pepper

500 - 1,000 SHU

Brought to the Wisconsin community of the same name in 1912 by a Hungarian immigrant Joe Hussli, the pepper's attraction is a sweet-yet-spicy flavor. The Beaver Dam hot pepper can be picked green or red and is considered one of Wisconsin's endangered foods.



Santa Fe Grande Pepper

500 - 700 SHU

Introduced in 1965, the Santa Fe Grande pepper, also known as "Yellow hot chile pepper" and the "Güero chile pepper", is a very prolific variety used in the Southwestern United States. The conical, 4 inch blunt fruits ripen from a pale yellow to a bright orange or fiery red. Makes a great ornamental plant for the garden.



Sonora Chile Pepper

300 - 600 SHU

The Sonora chile pepper is an Anaheim variety with very mild flavor. Growing very large, around 10" in length, and thicker than most chile peppers, it is a great choice for chile rellenos. They mature to red, but are commonly used in the less mature, green stage. Great for stuffing due to its large size.



▶ Hungarian Black Pepper

100 - 2,500 SHU

The Hungarian Black Pepper is a rare & colorful hungarian heirloom chile. Unique, black-colored fruits are the shape of a Jalapeño. They are mildly hot and have a delicious flavor. The tall plants have beautiful purple flowers that make this variety very ornamental. The pods are about the same size as a Jalapeño and ripen from very dark purple to red in approximately 70 days.



▶ Paprika Chile Pepper

250 - 1,000 SHU

The Paprika chile pepper is a large, cone-shaped pepper, typically dried and ground to make the more familiar powdered spice. The true paprika spice should use only ground Paprika peppers, but depending on where you get your paprika spice, it may be made from ground bell pepper or miscellaneous chile varieties or a mixture of both.



▶ NuMex R Naky

250 - 750 SHU

The NuMex R Naky chile is an Anaheim-type hybrid created by Dr. Nakayama of New Mexico State University in 1985. It is a cross between the 'Rio Grande 21', the 'New Mexico 6-4' and a Bulgarian paprika. The fruit grows to 5-6 inches and has a mild flavor. Pepper cultivars developed at the New Mexico State University carry the designation 'NuMex'.



▶ Italian Long Hots (Long Hot Pepper)

100 - 1,000 SHU

A common accessory in homemade Italian comfort cooking, Italian Long Hots are generally fried while still green, or roasted with olive oil, garlic and salt and served whole, skin and seeds intact. Because they vary so much in spiciness, they are the Russian roulette of peppers. How hot is this one going to be? These peppers are very popular in Philadelphia.



▶ Shishito Pepper

100 - 1,000 SHU

A Japanese chile pepper available year round, they offer a moderate but distinctive heat. The peppers can be 1" – 4" long, slender, and thin-walled. Although it turns from green to red upon ripening, it is usually harvested while green. The name refers to the fact that the tip of the chile pepper looks like the head of a lion.



▶ Pimiento (Pimiento) or Hot Cherry Pepper

100 - 500 SHU

A pimiento, pimento, or cherry pepper is a variety of large, red, heart-shaped chile pepper. The flesh of the pimiento is sweet, succulent and more aromatic than that of the red bell pepper. Some varieties of the pimiento type are hot, including the Floral Gem and Santa Fe Grande varieties. It is typically used fresh, or pickled and jarred.



▶ Paprika Supreme

50 - 200 SHU

A large, hybrid cone-shaped chile pepper, the Paprika Supreme is typically dried and ground to make the more familiar powdered spice. Long tapered fruits have a sweet red flesh, up to 8 inches long and 1 1/2 inches wide. The Paprika Supreme sweet pepper is normally fairly low maintenance and is normally quite easy to grow.



▶ Cubanelle Chile Pepper

250 - 750 SHU

Used extensively in Dominican Republic and Puerto Rican cuisine, the Cubanelle chile pepper is considered a sweet pepper, although its heat can range from mild to moderate. When unripe, it is light yellowish-green in color, but will turn bright red if allowed to ripen.



▶ Trinidad Perfume Pepper

0 - 500 SHU

The Trinidad Perfume chile pepper is a mild pepper with very little to no heat. It is a habanero type and produces pods similar to a typical orange habanero pepper. They mature from green to a bright yellow color. When cooked, they give off a perfume-like scent, hence the name. In flavor, they have a mild citrus-like taste, similar to a habanero, but with smoky undertones.



▶ Italian Pepperoncini

100 - 500 SHU

The pepperoncini pepper is a very popular Italian and Greek pepper. The Greek and Italian types differ slightly, in that the Italian type is longer and not quite as sweet. Italian pepperoncini peppers are about 4 to 5 inches long, while Greek pepperoncini peppers are about 2 to 3 inches long. Both are light green ripening to red, crinkly, and about a half an inch to an inch in diameter.



Banana Pepper (Ooty Chile)

0 - 500 SHU

The Banana pepper is a medium-sized pepper that has a mild, sweet taste. While typically bright yellow, it is possible for them to change to red or orange as they ripen. It is often pickled, stuffed or used as a raw ingredient in foods. Its flavor is not very hot, but its hotness depends on the maturity of the pepper. In Indian cuisine, also known as an Ooty chillies.



Corno di Toro Pepper (Carmen Italian Sweet Pepper)

0 - 500 SHU

The Corno di Toro pepper is sometimes called Bull's Horn Chile Pepper or Cowhorn Pepper. The name of this Italian Cubanelle type heirloom translates as "horn of the bull". Long 8-inch tapered, bull-horn shaped, peppers are sweet and mature from glossy green to either red, yellow or orange. Brought to this country by Italian immigrants, they are great fresh or roasted.



Melrose Pepper

0 SHU

The Melrose pepper is a sweet heirloom Italian frying pepper known for its famous use in Italian Chicago neighborhoods. The story of the Melrose Pepper is an Italian family immigrated to Melrose Park, Illinois and brought with them the seeds of these tender and sweet thin skinned peppers. They quickly became very popular among gardeners in the Italian community.



Italian Sweet Pepper

0 SHU

Long and conical in shape, the Italian Sweet Pepper is a popular variety of chile pepper commonly used in Italian cooking. Often referred to as a frying pepper, it is frequently sautéed in olive oil and added to a variety of foods such as pasta, meats, pizza, or salad greens. May also be referred to as an Italian Sweet Relleno Pepper or a Sweet Italian Frying Pepper.



Sweet Bell Pepper

0 SHU

Bell pepper, also known as sweet pepper or a pepper in the United Kingdom, is a very mild pepper that comes in several colors, including red, yellow, orange, purple and green. Bell peppers are native to Mexico, Central America and northern South America. Bell Pepper seeds were later carried to Spain in 1493 and from there spread to other European, African and Asian countries.