

Pepper Varieties Grass Roots Plan for 2021

Sweet Bell

Orange Sun – 75 -80 days. Blocky bell, thick-walled, orange ripe

California Wonder – 75 days, blocky, use green or red. Thick-walled. Standard favorite

Early Sunstation – 69 days, blocky. Use green, or ripens to brilliant yellow. Best yellow bell ever.

Linebacker – 80 days, blocky, 4-5” thick-walled fruit, green to red

Snapper – 62 days, blocky. Very disease-resistant. High in vitamins when ripened.

Redskin – compact plant for containers. Full-size fruit, green to red when ripe

King of the North – 68 day, great for cool summers, heavy yields

Encore – 70 day. Extra-Large fruit

Sweet Rainbow Blend – small, salad pepper, multi-color ripe

Italian – Horn-Shaped

Carmen – 60 days, horn-shaped Italian. Sweet raw or cooked.

Sweet Banana – 66 days, thick-walled horn-shaped. Sweet, mild, Ripens red.

Mamma Mia Giallo – 85 days, horn-shaped. Disease-resistant Italian frying pepper. Yellow

Marconi – 70-72 days, horn-shaped, ripens red, good for raw or frying.

Corno di Toro – Italian roaster, 70-80 days red ripe. Full, tapered 8-10” fruit

Sweet Sunset – 88 days, 7 ½” long, crunchy sweet. Compact plants for containers, yellow

Candy Cane Red – 65 days ripe. Variegated leaves and green fruit. Red when ripe

Paprika – 85 days ripe. Dry for homemade spice powder

Szegedy – 70 days. Dry for paprika

Minis

Petite -Color Blend – 65 days, perfect for snacking, stuffing. Ripens red, yellow, purple.

Sweet Pickle – 75 days. Ornamental and edible. Mixed color as they ripen, red when ripe

Tricked You – 90 days ripe. No-heat jalapeno. 3-4" fruit. Customize your salsa

Sweet Cherry – good for snacks, stuffed for appetizers

Hot - Chile (SU is Scoville Units, pepper's heat)

Trident – 80-85 day. Mild heat ancho type pepper

Caballero – 95 day ripe, poblano type. Thick-walled Good producer, 5"x3" fruit

Baron – 65 days green. Modern heat poblano

Jalapeno - 2500-5,000 SU; 65 days green, 85-90 ripe; great for salsa, drying, eating fresh, green

Early Jalapeno- 2500-5,000 SU; 60-65days green – 3 ½ inch fruit, better adapted to cool summers.

Cayenne - 30,00-50,000 SU. 80 ripe, long, thin pepper for pickling, drying

Habenero - 100,000 – 350,000 SU., 90 days, 2" fruit.

Anaheim - 1000-1500 SU. 75 days, medium thick-walled chile pepper

Thai Hot - 50,000 – 100,000 SU. 40 days green. Use in chili, oriental cooking

Hungarian Hot - 5,00-15,000 SU. 83 days ripe. Hot, yellow peppers, stuffing, frying

Cajun Belle - 61 days green, small, mildly spicy

Serrano Hot Rod – 6-23,000 SU. 57 days green, 77 red ripe, big plants, 3" fruits

Ghost, Golden Ghost – 1,000,000+SCU. Handle with gloves.

Carolina Reaper – 2,200,000 SU. 2 ½ " fruit, plants grow 5' tall, smokey, fruity

Red Hot Cherry – 80 days. 3 -5,000SU . Thick walls, great for stuffing, pepper jelly

Trinidad Scorpion – 110 days. 2,000,000 SU. Fruity

Chocolate Habanero – 100 day. 400,000+ SU. Green to red-brown

Red Savina – 350-577,000SU. Habanero cultivar, large fruit

Hot Paper Lantern – 90 days ripe. 30-50,000 SU.

Orange Habanero – 90 day. 250,000 SU. Intense, pungent flavor.

Datil – 100 day, 100 – 300,000 SU. Golden ripe, plants get 3' tall.

Sugar Rush Peach – 70-90 days. 80-150,000SU. Tropical tones

Tobasco – 81 day, 30-50,000SU. Ingredient for Tobasco sauce.

Lemon Drop – 100 day, 15-30,000SU. Citrusy, small yellow fruit.

Mad Hatter – 105 days ripe. Some heat.

Sureno Serrano – 70 days. 70-350,000SU. Heavy yield yields

Serrano Hot Rod – 77 days ripe.