

PEPPERS

HOT & INSANELY HOT



Chocolate Habanero

Chocolate-brown, lantern shaped fruit are about 2" long, and so ornamental! But don't let the color fool you; these are not candy, but rather flaming-hot fruit that carry a massive 300,000 Scoville units of heat! Hot pepper enthusiasts love the heat and flavor that these chocolate fruits are packed with, but be careful and use in moderation.



Black Hungarian Pepper

75 days. Unique, black-colored fruit that is the shape of a Jalapeno. It is mildly hot and have a delicious flavor. The tall plants have beautiful purple flowers that make this variety very ornamental. Rare and colorful!



Orange Spice Jalapeño

A colorful new "heirloom" introduced by New Mexico State University. This vibrant, tangerine-orange variety was bred using natural backcrossing techniques, resulting in an extra rich tasting and super eye-catching fruit. The NuMex series was created in response to Americans' increasing appreciation for eating a rainbow of nutrition. Super ornamental and extremely prolific, these have a wonderful fruity-citrus taste and are packed with nutrition, & are only moderately spicy.



Apocalypse Scorpion Hot Pepper

Possibly the world's hottest pepper! This punishing pepper was developed by the Italian Pepper Lovers' Association. Thanks to over 5 grueling years of breeding for intense heat, this super hot scorpion type pepper stands a chance to be a record breaker! Our head seedsman Martin Walsh and Garden Manager Kendall Slaughter worked together to grow and test this variety for a Scoville Heat Unit rating. Using a few techniques like pre-harvest defoliation and a special fertilization schedule, the team was able to produce a pepper that reached a whopping 1.22 Million scovilles! We believe that a late season rain may have cooled the peppers off and with better irrigation restriction, this variety could easily reach over 1.5 million and perhaps even surpass the current world record holder! Plants reach 4 feet tall and produce an abundance of fiery peppers.



Santa Fe Grande Pepper

Spicy, 4" peppers, glowing gold in color and quite warm; makes pretty pickles and salsa. Ornamental plants give heavy yields over the entire summer, making this a perfect choice for home or market gardens. Introduced in 1965. Yummy!



Buena Mulata Hot Pepper

80 Days. A very rare, extremely productive, and stunning hot pepper being offered exclusively through Baker Creek! William Woys Weaver introduced us to this pepper from his grandfather's collection. His grandfather received the pepper from African-American folk artist Horace Pippin in 1944. A chameleon like pepper that undergoes color changes during ripening; violet to pinkish-flesh color, then orange changing to brown, and eventually to a deep red. The long, round pods reach 6 to 7 inches in length and undergo a unique flavor change as they ripen as well-

-with the reds being more sweet and meatier than the violet. The stunning plants also make wonderful potted specimens.



Cayenne Long Thin Pepper

70 Days. Slender, long peppers turn bright red and are very hot. The 2' plants are vigorous and quite productive. Very popular for drying and using as a spice; also used medicinally. This heirloom has been popular for many years.



Chinese 5 Color Pepper

Screaming-hot little peppers turn a rainbow of vibrant colors, from purple, cream, yellow, orange to red as they ripen. Need I say ornamental? The plants are great for containers inside. Just pick a few any time to liven up your salsa.



Yellow Biquinho

"Little Beak" pepper from Brazil. The small, pointed fruits avg. 1 1/4" and have a unique, slightly tart flavor with a tiny bit of heat. May be eaten raw or cooked, but is generally pickled in vinegar and served with meals. Fruits turn from very pale green to yellow. Quite popular in Brazil, where they originated.



Sugar Rush Peach

Amazing Sugar-Sweet Flavor and Some Fire Too! A sumptuous snacking pepper, Sugar Rush Peach is by far the most fun pepper to eat. The long, peach-colored fruit is packed with loads of super sweet, tropical flavor, and the seeds bring a smoky, complex heat that when used together, creates a wild flavor experience unparalleled in any pepper we have tried. This exciting new open-pollinated variety was bred by hot pepper prodigy Chris Fowler of Wales. Chris credits this amazing variety as being a happy accident courtesy of adventurous pollinating insects buzzing between various varieties of *Capsicum baccatum*, or Aji Peppers. The result: super early, high yields of these exquisite sweet-hot peppers.



Brazilian Starfish

brilliant red at maturity.

Unique, star-shaped fruit. The *baccatum* pepper species originated in Peru, but this variety was domesticated in Brazil. Brazilian starfish boasts complex floral and fruity tones that are perfectly offset by medium heat. Expect surprises when snacking on this pepper. The fruit varies in heat but often medium spicy, sometimes exceeding that of jalapeños. Fruit is always juicy and quite sweet. Curious-looking fruit reaches 2 inches in width, ripening to



Serrano Tambiquino

An iconic chili hailing from the mountains of the Hidalgo and Puebla states of Mexico. Second only to jalapeño in popularity, serrano does have similar characteristics, except that the serrano averages 2-3 times hotter than jalapeños and are typically a bit thinner and shorter (approximately ½ inch thick and 3-4 inches long). This ubiquitous chili is easy to grow and prolific.



Sugar Rush Cream

An amazing fruit-flavored pepper from Chris Fowler of Wales, the Sugar Rush Cream makes for a joyful snacking experience. These extraterrestrial pods combine tropical sweetness and scintillating heat. These peppers are so inviting to pop in your mouth, with their soft cream color and unique UFO shape, just be ready for bit of heat! Beyond the pineapple flavored sweet flesh, lurking in the inner cavity is a dose of piquant yet approachable capsaicin, universally loved for fresh eating and hot sauces!



Kalugeritsa

A beautiful and delicious pepper from eastern North Macedonia. This Jalapeno-level hot pepper was brought to us by Steve Neumann, who also introduced the phenomenal and uniquely etched Rheza pepper and the Ajvarksi pepper. Steve collected the seeds for this variety while visiting the village of Kalugeritsa. This super rare pepper is not known outside of the region, and he was unable to find a variety name; therefore the pepper bears the name of the little town in which it is grown. We love this pretty little pointed pepper. The flavor is full bodied and is one of the best peppers for roasting.



Shishito

The 'Shishito' is finding its way into many restaurants as a popular appetizer. The 2"-4" slender peppers have a citrusy, slightly smoky flavor enhanced by grilling or sautéing, and can be the life of the party when an occasional hot one passes the mouth of the unsuspecting. Highly productive plants. 50–200 Scoville heat units. `



Aji Habanero

85 days. Not a true habanero, but a sweet, baccatum, aji type pepper. The name is a nod to this pepper's distinctive habanero-like flavor, which is fruity and smoky, but this pepper has just a tiny fraction of the heat of a true habanero. These beautiful tapered 3-inch long peppers are ideal for drying into hot pepper flakes and powder, as well as for fresh cooking.



Tabasco

The Tabasco chili pepper is medium-hot and has a delicious smoky flavor that you will want to add to everything. The prolific and vigorous plant grows to 4 feet tall and will produce small, thin peppers that will cover the entire plant! We love it when there is a colorful array of green Tabasco peppers, red Tabasco peppers, and yellow Tabasco peppers growing at the same time. The Tabasco chili will ripen from green, orange, to finally red. Spicy and sassy....give this a try in your chili pepper recipes.



Aji Cachacha

85-100 days. This is the beloved pepper also known as Aji Dulce that is so popular in the Caribbean and part of Latin America. Pods are reminiscent of Scotch Bonnet, but only in shape -- the heat level is super mild, just about 500-1,000 Scoville units, which is much more mild than a habanero. This sweet-fleshed pepper is essential for so many dishes, from sofrito to bean dishes, soups and even just as a raw snack. It is exceptionally versatile and appreciated for its incredible flavor.



Tobago Seasoning

A traditional ingredient in jerk seasoning in the Caribbean. These gorgeous scarlet peppers reach 2-3 inches long and pack just the right amount of spice for medium to spicy preparations. It delivers the fruity overtones of a habanero, but with just 500 Heat Units, it is much milder than a traditional habanero.



Chiltepin Wild Chili

An iconic heirloom of the Americas. Chiltepin peppers are a wild native of the U.S. Southwest, specifically the canyon lands of the US-Mexico border. This small but mighty pepper is highly revered, especially among the Native American tribes of the Southwest, where it plays a role in food, history and culture. An extremely hot little pepper, the fruits range from 10-40 times as hot as a jalapeño, making them a perfect seasoning pepper, often sun dried and used for seasoning. This rare chili still grows

wild and is protected in 3 national parks: Big Bend National Park, Coronado National Forest and Organ Pipe Cactus National Monument. Grow this wild historic heirloom in your home garden!



Jamacian Scotch Bonnet

An heirloom treasure from Jamaica, this pepper is fruity and full bodied, providing the backbone of countless Caribbean delicacies. Named for the unique shaped fruits which resemble famous “tam o shanter” Scottish hat. Our Jamaican scotch bonnets are produced by our resident horticulturist and pepper lover, Richie Ramsay, at his farm in Jamaica. He tells us that it is critical for the vinegar sauce in Jamaican Escovitch (escabeche). The thick walls of the pepper are well suited to long cooking times for making

jerks and curries. We are grateful to Richie for introducing this select strain of Jamaican scotch pepper.



Lemon Drop

100 days. Seasoning pepper from Peru ripens to a clear lemon yellow, sometimes with a dark purple blush. The flavor is a very clean, uncomplicated, slightly citrusy heat. 2-foot plants are covered with the thin-walled, conical fruit which reaches 2-3 inches in length.