

# PEPPERS

HOT & INSANELY HOT



## **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!



## **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.



## Red 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. 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

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 brilliant red at maturity.



## 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.



## 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.



## 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.



## Gorogong

90-100 days. A truly rare habanero type pepper from Malaysia with beautiful contorted pods in a canary yellow color. Chinese or habanero type peppers are not commonly used in East Asia, making this a most intriguing outlier. The heat is approximately equal to a habanero; the pods reach about 3 ½ inches long and are quite ornamental. Try this pepper in a range of dishes or pickle it into a searing hot Malaysian achar!



### **Datil**

BURSTING with fruity, hot goodness! Perfect for spicy salsas, sauces, and fabulous jellies! The renowned pepper originating from St. Augustine, Florida. Local legend says the peppers were brought there from Spain, where they do enjoy a following in Minorca. However, they may also have originated in Chile. Blazing hot, blunt little 3.5-inch fruit ripens to a brilliant orange yellow. The heat is vicious, being comparable to habanero types, but the flavor is more complex, sweeter, and more fruity.



**Tequila Sunrise** Peppers ripen from green to golden orange, reaching 6-6 1/2 inches in length. Peppers hang nicely displayed on the healthy 15-16 inch tall plants. Adds color and zing to fresh veggie platters with its sweet, sharp flavor.



### **Death Spiral**

Roughly 1,400,000 Scoville heat units, putting it right up there with the Carolina Reaper in overall spiciness, but without the consistency needed to challenge for the title of hottest pepper yet. What make it unique is the twisted, brain-like folds of the pod itself. It just looks like pain. Though, underneath, there's a surprising fruity sweetness here (if you can get past the heat.)



### **Sugar Rush Red**

A lipstick-red version of the super popular Sugar Rush Peach. Chris Fowler, pepper breeder extraordinaire from Wales, developed this fruity, spicy pepper. We are smitten with the long, bright red fruit, which pairs saccharine sweet with nice spicy heat. Try this dynamic and complex pepper in salsas, hot sauces or even as a spicy sweet snack eaten out of hand. Tall plants will reach 5 feet, and staking is helpful to keep plants upright.



## **Trinidad Scorpion – Yellow**

95 days. Yellow to orange fruit often bears the infamous scorpion “tail”. A natural variant of the classic Trinidad Scorpion but with considerably less heat. Fruit is pleasantly citrusy, but still plenty hot. More productive than other Scorpion types.



## **Tunisian Baklouti**

Our Favorite Hot Pepper! Amazing Flavor & Yield! The traditional pepper of Tunisia, a small country on the famed Barbary Coast that was once considered the “bread basket” of the Roman Empire. Large red, tapering pods have a wonderful hot flavor, but tend to get milder with cooking. Delicious flavor that is perfect with couscous and other wonderful North African dishes and is one of the best hot peppers for roasting and drying! Rich taste!



## **Orange Habanero**



## Zapote

A more flavorful, gourmet jalapeño, this ancient heirloom sings with smoky sweet flavor and heat! Ancient variety from Oaxaca, Mexico. 2-3-foot tall plants covered in 1-2-inch deep green pods that ripen to a carnival red color with tan crack lines. Considered hot for a jalapeño.



## Trinidad Scorpion – Chocolate

It's a mellower, less acidic flavor with smoky undertones and a hint of earthy sweetness. But don't let that mellowing fool you. This is a super-hot pepper with fangs (1,200,000 to 2,000,000 Scoville heat units) — long, pointy fangs that'll bite deep and hold on for a long, long time.



## Aji Cristal

90 days. A Chilean aji pepper with a bodacious blend of citrusy flavor and heat. This slender, 4-inch pepper transforms from green to yellow and finally a pale red, and the heat intensifies as the fruit reaches maturity. This crispy fleshed pepper clocks in at about 30,000 Scoville Heat Units, which is six times hotter than a jalapeño. If you prefer your peppers on the milder side, harvest them when green. Our friend Ligia Parisi, who grows Aji Crystal at

her farm in Chile, describes using them to create a delicious salsa called Pebre, which is similar to Pico de Gallo. This is an all-around versatile pepper that can be used fresh, for pickling, hot sauce, salsas, soups and dried and kept longer for seasoning.



## Pumpkin Spice Jalapeno

(NuMex) This bright pumpkin-orange colored variety is a lightly spicy and super eye-catching fruit. Ornamental and extremely prolific, well adapted to the hot climates. This pepper stands out for its supremely fruity, sweet flavor. The pumpkin-colored fruit ripens early and is a favorite in our kitchen. These beauties are perfect for stuffing, pickling, or roasting!



## **Death Spiral**

A gorgeous and intense pepper with a twisted shape that ranks among the world's hottest! We were introduced to this little scorcher by extreme pepper expert, Jim Duffy of Refining Fires Chiles. The menacing fruit is contorted and wrinkled with a fierce little scythe-shaped tail. Jim developed this pepper after noticing a variant of the Naga Bubblegum Red chili (the seeds of which he received from English grower Terry Smith) growing among his plants in 2016. He reports that this pepper has a floral flavor and intense mouth burn that hits the tongue, gums and roof of the mouth.



## **Sweet Bonnet**

A sweet spin on the scorching Caribbean classic. Sweet bonnet sports the charming tam o shanter shaped pods of a traditional scotch bonnet, the flesh is tropical sweet with the smoky start of a true hot pepper but no real heat. There is a small bit of heat that is detectable, but this is much more mild than a jalapeño, a perfect little pepper for making mild Caribbean recipes or those who love the fruity sweetness of Scotch Bonnets but can't take the heat!



## **Trepadeira Werner**

A wild Brazilian pepper that looks like a cherry and tastes like a berry... but hot! This very fruit- forward chili pepper has upper mid-level heat and sweet balance, making it a rollercoaster for the tastebuds! The bushy 3 to 5 foot plants are bespeckled with oodles of these 1 inch, lipstick red pods. You will find the form highly ornamental and the flavor top notch. Excellent fresh or cooked and especially nice when pickled or made into hot sauce.