

PEPPERS

HOT & INSANELY HOT



Purple Jalapeno Pepper

75 Days. Fruits start out green, then turn purple a long time before turning red at maturity. Peppers are slightly larger than regular jalapenos. Excellent for fresh use in salsa and salads, for stuffing or pickling. Plants are very productive. Scoville Rating: 2,000 to 5,000.



Tabasco

90 days. This famous heirloom was introduced into Louisiana in 1848 and became the main ingredient in Tabasco Pepper Sauce. This pepper is very hot and has a delicious flavor. The plants grow up to 4' tall and are covered with small, thin peppers. Needs a warm summer or can be grown as a potted plant. Fruit ripen from green to orange, then red.



Lemon Drop

Seasoning pepper from Peru ripens to a clear lemon yellow, sometimes with a dark purple blush. The flavor is a very clean, uncomplicated, slightly citrus like heat. 2-foot plants are covered with the thin-walled, conical fruits which reach 2-3 inches in length, with very few seeds.



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.



Biquinho

Pronounced bee-KEE-nyo, the name of this landrace from Brazil means “little beak,” and it will add a kiss of flavor to any dish you cook with it. The bright red 1 inch pods taper to a point like an inverted teardrop. The pepper has the distinctive smoky flavor like other members of this species, but also a rich fruitiness that is enhanced by sugar or sweet-and-sour marinades. It also makes the perfect garnish for barbecues and pickles. The 2 1/2 foot bushes should be spaced 18 inches apart



Scotch Bonnet

Attractive, golden-yellow, squat little peppers with a shocking heat and superb fruit-like flavor. They also have a wonderful, unique aroma. A standard in Caribbean cooking. Wonderful, but very spicy—please use caution



Rezha Macedonian

80 days. The name means “engraved.” Another local name, Vezni Piperki, means “embroidered.” Both names refer to the curious lines on the skins of tapering, long, thin peppers. The fruits, which range from mild to sometimes very pungent, are to be seen hanging in great clusters, drying in Macedonian warm late autumn sun. The traditional farmers save seed from the hot fruits which also show the most pronounced striations. Our foundation seed was donated by school children from the villages of Kalugeritsa and Zleovo.



Trinidad Scorpion Pepper

90 days. Former record holder for heat-nearly the hottest chili on the planet! Wrinkled, lantern-shaped fruits ripen to a searing red-orange. Was named as the world’s hottest pepper by the New Mexico Chile Institute, edging out the previous record holder, Bhut Jolokia. Trinidad Scorpion averaged at 1.2 million Scovilles. Who needs pepper spray?



Carolina Reaper Hot Pepper

120 days. Believed to be the hottest pepper in the world, the Carolina Reaper is a serious scorcher! For those extreme pepper eaters, Carolina Reaper is a must. For those less adventurous, they make a great conversation piece in the garden. These devious little peppers are fiery red, little scythe shaped tail at the base of many fruit, hence the name reaper. Over 1,500,000 Scovilles; in comparison the spicy habanero is a mere 100,000 Scovilles!



Trinidad Scorpion Yellow Hot Pepper

95 days. (*Capsicum chinense*) 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, still plenty hot. More productive than other Scorpion types.



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!



Aji Charapita - Hot Pepper

The north Peruvian jungle native is a wild bushy plant which produces hundreds of hot, small (.25 inch), round Tepin-like peppers. The pepper has a distinct fruity, citrus aroma and is equal in heat to a cayenne pepper. Due to its rarity and hefty prices, it is often known as the "Mother of All Chilis" and is very hard to source outside of Peru. We are happy here at Baker Creek to bring such an amazing pepper to light! Used fresh, this tiny pepper is known to have a strong fruity flavor

that gives salsas and sauces a unique tropical taste. More often, it is used as powder for various dishes. Baker Creek's Shannie McCabe and Deb Vlietstra found this variety growing in a pot in a Peruvian friend's house. Indeed, the Aji Charapita is a popular house plant in Peru, where the delicious peppers are harvested as needed right in the kitchen.



Pumpkin Spice Jalapeño

A lovely glowing-pumpkin variety from New Mexico State University. This bright pumpkin-orange colored variety was bred using natural backcrossing techniques, resulting in a lightly spicy and super eye-catching fruit. Ornamental and extremely prolific, well adapted to the hot New Mexico climate. This pepper stands out for ornamental quality and supreme fruity flavor. This a sweet/hot jalapeño with a stunning bright pumpkin-orange colored fruit that absolutely pops in fall mixed plantings. We love to incorporate brightly colored peppers to accent mixed plantings. The pumpkin spice colored fruit ripens early and are a favorite in our kitchen.



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.



Hungarian Hot Wax Pepper

70 days. A Hungarian heirloom that is excellent for short season areas, very popular for canning and pickling. Medium to very hot fruit is light yellow in color; sets fruit over a long season.



Serrano Tampequino Pepper

75 days. Large plant bears club-shaped fruit; very hot and pungent, distinctive flavor.