

# 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



## **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!



## **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.



## **Serrano Tampequino Pepper**

75 days. 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.



## **Lemon Spice Jalapeño**

A stunning burst of fruity flavor and vibrant color makes this our most exciting new hot pepper! This colorful new “heirloom” was introduced by New Mexico State University. A sunny lemon yellow variety, it was bred using natural backcrossing techniques, resulting in an extra spicy and super eye-catching fruit. The Numex series was created in response to America’s increasing appreciation for eating a rainbow of nutrition. Super ornamental and extremely prolific, well adapted to the hot, dry New

Mexican climate. This variety has major eye appeal and stands out in salsas and other fresh preparations; the color is stunning and really pops. Edible landscaping is a breeze with lemon spice; the sturdy plants are covered in bright globes. Great for mixed bed or container planting.



## **Mustard Trinidad Scorpion Hot Pepper**

95 days. (*Capsicum chinense*) Another in the infamous Scorpion series, so you know that near-lethal heat is included! Heat is only slightly less than the classic Scorpion; flavor is mellow and often described as 'smoky.' This one has an unusual color, olive-green with traces of yellow-brown, somehow reminiscent of aged bronze. The shape is variable, but every fruit is folded, pleated or wrinkled—no two alike!



## **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!



## **Bhut Jolokia, Red or Ghost Pepper**

100-120 days from transplant—Also known as Ghost Pepper, Naga Morich. Legendary variety, one of the world's hottest peppers, with readings in excess of 1,000,000 Scoville units! Bhut Jolokia starts out slow but eventually makes tall plants, exceeding 4 ft in favored locations. The thin-walled, wrinkled, pointed fruits reach 2-3" in length, ripening mostly to red.



## **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.



## **Korean Dark Green Pepper**

80 days. An heirloom from Korea, 2-foot tall plants have dark green foliage and produce 3-4-inch slender peppers that are dark green to red in color. Very spicy and hot, this delicious pepper is great for really authentic Kimchi and other Korean dishes.



## Dieghito Jalapeno

An entirely unique and wonderful Jalapeño from Italy, the heart shaped fruit are ideal for stuffing. The green to cherry colored skin is deeply etched, making it one of the most unusual looking jalapeños we have seen and the flesh is thick, sweet and flavorful, a perfect complement to its mild Jalapeño heat. These plants performed very well in our pepper trials proving to be prolific and tough.



## Violet Sparkle

A dazzling heirloom jewel from Russia, this breathtaking sweet pepper wins top marks across the board for unmatched beauty, vigor and of course, flavor. Each medium sized heart shaped fruit shines brilliantly like stained glass. The bushy, compact plants are so loaded with fruit that they look like ornaments on a tree!



## 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.



## Puma

A wildly colorful pepper having orange pods, stained with beautiful purples and blues. Not only do the pods stand out, the plants are often speckled with purple. The fruits have a great floral aroma, with medium level heat. Very unique!



## Chiltepin Wild Chile

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.



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## Filious Blue

A wonderful, ornamental pepper. These compact plants have a wonderful bluish tinge and produce lovely, small violet-blue fruit that is quite hot. Production is heavy, thus creating a stunning display of color that can't be missed! Perfect for ornamental landscaping or in pots. So pretty.



## Arroe Con Pollo

80 days. Originated in eastern Cuba. Another Caribbean “seasoning pepper!” Looks like a habanero but remove the seeds and there is no heat, just delicious flavor. Two will season a whole quart of dry beans when cooked. High yields, best harvested orange to red. For an authentic Cuban recipe.



## Cardi West Indies Red

A scorching hot habanero from the Caribbean that is dependable and productive. This blazing fruit is considered a must have in Caribbean kitchen gardens, and rightfully so, the fiery pods are a staple in Jamaican jerk and Caribbean hot sauces.



## Jigsaw

Jigsaw pepper is a stunning feast for the eyes! Leaves are multicolored in tie dye patterns of lavender, cream, violet, sea-foam and forest green, making it one of the most ornamental peppers. Short, stocky plants produce small, plum-colored fruit, about as spicy as a jalapeño. Try this dazzling edible ornamental in containers or borders, anywhere its ornate foliage can

be admired.





## **Brown Jalapeno**

Wildly productive plants are smothered in leviathan-sized chocolate colored pods. These smoky and flavorful peppers average 4-6 inches and length, ideal for stuffing and roasting. High yields, fabulous sweet flavor and vigorous growth habit has earned brown jalapeño top marks in our pepper trials!



## **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.



## **CHOCOLATE SEVEN POT HOT PEPPER**

A supremely spicy take on the super hot Seven Pot pepper. The darker the color, the hotter the pepper--making Chocolate Seven Pot one of the rarest and hottest peppers. A pepper originally bred in Trinidad, this fireball is now popular among home pepper breeders who are competing to create the world's next hottest pepper.



## **SUGAR RUSH CREAM HOT PEPPER**

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!