**Hot Pepper Variety List**

**Aji Amarillo** (variety “lemon drop”) – Peruvian pointed yellow pepper (2-3”), slightly citrus-like flavor.

**Biquinho** – Small 1” resembling little beaks. From Brazil, with both smoky and fruity flavor.

**Chombo** – Panamanian relative of Habanero. About as hot as Scotch Bonnet but more elongated.

**Datil** - Very hot with a sweet, fruity flavor, yellow-orange 2-3” long. In St. Augustine, FL there is a festival devoted to the pepper. Maybe brought to St. Augustine in the late 18th century from Minorca, brought from Cuba by a jelly maker around 1880, or might have originated in Chile. Plants can grow up to 5’ tall and can live multiple years.

**Fish Pepper** – Variegated leaves with elongated peppers having multicolored streaks. Used with cooking seafood.

**Jalapeño** – Medium sized and very popular.

**Padron** – Originating in NW Spain, a similar flavor and are prepared sautéed like Shishitos, although much more spicy. Their appearance is similar to shishitos but wider, thicker skin and less wrinkled.

**Paper Lantern** - Early and productive Habanero.

**Pepperoncini** – Popular pickling pepper from southern Italy, just a little heat.

**Scotch Bonnet** – Very hot from the Caribbean, shape similar to a pumpkin, color ranging from yellow to red.

**Thai Chili** – Small, pointed, productive and hot.