

Mild Pepper Varieties

Aji Dulce: Little red fruit similar to cachucha pepper but slightly bigger. Relative of the habanero, gives is a slight heat taste with floral unusual complex flavor.

Banana: Sweet wax pepper, measuring up to 7” long. Translucent ivory color with a juicy crunch.

Cachucha: Small aji dulce type popular in Cuba and the Caribbean. Taste is complex, usually used in sauces and stews.

Carolina Wonder: Nematode resistant bell pepper. Sweet flavor, can be picked green or red.

Cubanelle: Light yellowish-green in color, but will turn bright red if allowed to ripen. Very juicy and refreshing taste. Similar to a banana pepper.

Gold Marconi: Like the Red Marconi, turn from green to golden yellow, juicy and refreshing taste.

Habanada: Worlds first heatless habanero. Fruity and floral sweetness, minus the burn. Turns green to golden orange when ripe.

Red Marconi: A warm thriving Italian sweet pepper that turns green to red when ripe. Can measure up to 7” long.

Shishito: 2-3” long slightly wrinkled Japanese variety that has a mild flavor and occasionally one is spicy. Often sautéed with sesame oil and then given a little salt and lemon.

Tender Bell: Very productive small bell pepper from Japan. Starts green becoming red when fully ripe.