

Hot Pepper Varieties

Bhut Jolokia (Ghost Pepper): Thin walled, wrinkled, pointy fruit. One of the hottest in the world.

Biquinho: Small 1" resembling little beaks. From Brazil, with both smoky and fruity flavor.

Bird: Tiny ½" hot peppers commonly found growing in the wild and eaten by birds.

Bode: From Brazil. Very small fruit with a smokey fruity sweet/spicy flavor. Very productive.

Brazilian Starfish: Unique star shaped fruit. Floral and fruity with medium spice.

Datil: Renowned pepper originating from St. Augustine, Florida. Blazing hot, blunt little 3.5-inch fruit ripens to a brilliant orange yellow.

Garden Bird: 1" long thai pepper. Very productive and tolerant of rainy weather.

Jalapeno: Green thick and flavorful midsized chili pepper. Heat varies from mild to

Jaune Sucree: Yellow mild cayenne from French Guiana.

Lemon Jalapeno: "Fruity" flavored, ripens to a stunning yellow. medium.

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. Green bite sized varying in spice level. Traditionally sautéed with oil and salt, also great in stews or stews.

Scotch Bonnet: A Jamaican heirloom, fruity flavor used in jerks and curries.

Serrano: Iconic Mexican chile. Similar to Jalapeno but 2-3 times as hot and thinner. Easy to grow and prolific.

Seven Pot Yellow: Highly ornamental and one of the world's hottest peppers from Trinidad.

Sugar Rush: A nice balance of fruity sweetness and spice.

Tabasco: Famous heirloom introduced to Louisiana in 1848.

Trinidad Scorpion: Wrinkled, lantern-shaped fruit ripens to a searing red-orange. Was named as the world's hottest pepper by the New Mexico Chile Institute.

West Indies Habanero: Scorching hot productive pepper from the Caribbean.