

## Hot Pepper Varieties

**Apocalypse Scorpion:** The world's hottest pepper similar to Carolina reaper and Trinidad scorpion peppers.

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

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

**Carolina Reaper:** A serious scorcher for extreme pepper eaters. Little red wrinkled peppers with a pointy end.

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

**Fish Pepper:** Variegated leaves with elongated peppers having multicolored streaks. Used with cooking seafood. Peppers turn red when fully ripe.

**Ghost Pepper:** Thin walled, wrinkled, pointy fruit. One of the hottest in the world.

**Hot Paper Lantern:** Spicy, elongated and wrinkled, red, lantern shaped fruit. Productive habanero relative.

**Jalapeno:** Green thick and flavorful mid sized chili pepper. Heat varies from mild to medium.

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

**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 pan fried with oil and salt, also great in stews or stews.

**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.