

# PEPPERS

Scoville heat units (SHU) are used as a general measure of spicy heat in peppers. The scale generally runs from 0 (sweet peppers with no heat) to the hottest at 2,200,000 (which you won't find here!). It is not an exact rating, but will give a general sense of the heat range of most peppers. Keep in mind, the heat of peppers can vary greatly even on a single plant.

## Ancho/Poblano Pepper

Standard of Mexican cooks. Called Poblano when green; Ancho when ripened to red and dried. Medium hot 3-6" chili pepper, usually more mild when green and ripens to a spicier red. Peppers from the same plant can vary substantially in heat. 1000-2500 SHUs.

Photo from our sample garden



## Beacon Banana Pepper

Thick walls and disease resistance are key features of these sweet banana peppers.

These scrumptiously tangy banana peppers ripen early in the season. Great for adding to sandwiches and pizza. 0-500 SHUs.

## Big Bertha Pepper

Very large blocky, elongated thick-walled bell peppers that can reach 7" long and 4" wide.

Great for stuffing, any type of cooking and eating raw. Medium size plants bare more than medium size yields.

0 SHUs





## **Carmen Pepper**

Flavorful Italian roasting sweet pepper.

Great for stuffing, roasting, grilling and eating raw.

Known as “Corno di Toro” in Italy, which translates as horn of the bull, referring to the shape of the pepper.

0 SHUs

## **Cubanelle Pepper**

This is a sweet pepper with just slight bit of heat.

Usually picked before they ripen, they are a light green or yellow green. They ripen to bright red or orange red. Peppers are 4-6” long, glossy smooth and firm. Great for general cooking.

0-1000 SHUs



## **Flamingo Pepper**

These sweet peppers transition from pale green, ivory, orange to bright red when ripe. Changing at various times making for a colorful piece of art in the garden. They are crisp and juicy sweet when raw and deepening to mellow and earthy when cooked.

Great for roasting, baking, stir frying, grilling and raw.

0 SHUs

## **Flavorburst Pepper**

Thick walled juicy sweet peppers change from lime green to gorgeous golden yellow. Medium large pepper with excellent sweet flavor that deliver a great crunch when raw.

Grows well in containers.

0 SHUs







## **Gourmet Pepper**

Early maturing bright orange sweet bell pepper originated in Switzerland. Plants grow 2-3 feet tall with blocky, glossy fruits measuring 3 x 5". Compact sturdy disease resistant plants with crisp juicy peppers.

0 SHUs

## **Hidalgo Pepper**

Spicy hot chili pepper similar to Serrano, originally from Mexico and Central America.

Great for a spicy kick in salsa, sauces and many dishes. Also good for pickling. Fuzzy leaves and stems bare peppers that are hot from immature green through to shiny deep red when ripe.

6000-17000 SHUs



## **Iko Iko Pepper**

Providing a rainbow of colors these sweet bell peppers start dark purple, lavender, pale yellow and sometimes lime green; ripening to bright yellow, orange and red sometimes streaked with purple. Plants are upright and sturdy with fruits that ripen early.

0 SHUs

## **Jimmy Nardello Pepper**

Long pointed sweet Italian heirloom with exceptional sweet rich flavor that makes them perfect for frying; they are sweet and almost buttery with a hint of smokiness. Good in chili and salsa or can be dried and ground for paprika. They may look like a hot pepper, but don't be fooled; they are sweet and flavorful.

0 SHUs





## **Long Narrow Cayenne Pepper**

Hot, spicy chili peppers. Long, narrow, thin-walled red peppers are excellent fresh, dried or great in chili; can also be dried and ground for spice. Heavy yields on sturdy plants.  
30,000 – 50,000 SHUs

## **Majestic Red Pepper**

4-6 oz sweet red bell peppers are thick and crunchy. Peppers mature from green to candy apple red on medium to large plants with dense foliage to protect the fruits. Highly disease resistant.  
0 SHUs



## **Revolution Pepper**

Large to medium large plants produce large hefty bell peppers. Good yield and early maturity, changing from green to streaks of red to solid red if left on plants. Outstanding bell pepper.  
0 SHUs

## **Shishito Pepper**

Shishito peppers are small with very distinctive flavor. Great pan seared in a little olive oil; good for appetizers, side dishes and finger food. Tangy flavor when 3-4" long and picked green, or wait for orange to red color for a sweeter flavor. Cut the first batch early to promote a second harvest. 50-200 SHUs



## **Touchdown Pepper**

Excellent, reliable harvest of large green bell peppers. These plants are known for the ability to produce early and continuously through the growing season. All-purpose crisp, crunchy bell peppers. Peppers turn red if left on plants longer.  
0 SHUs

## **Peppers from sweetest to hottest (SHU) Scoville Heat Units**

0	Big Bertha
0	Carmen
0	Flamingo
0	Flavorburst
0	Gourmet
0	Iko Iko
0	Jimmy Nardello
0	Majestic Red
0	Revolution
0	Touchdown
0-500	Beacon Banana
0-1000	Cubanelle
50-200	Shishito
1000-2500	Ancho/Poblano
6000-17,000	Hidalgo
30,000-50,000	Long Narrow Cayenne