Peppers		
Pepper	Bell Pepper	Chocolate
Pepper	Bell Pepper	Mini Yellow
Pepper	Bell Pepper	Mini Orange
Pepper	Bell Pepper	Mini Red
Pepper	Bell Pepper	Purple Beauty
Pepper	Bell Pepper	Purple Bell
Pepper	Bell Pepper	TJ Red
Pepper	Bell Pepper	TJ Yellow
Pepper	Bell Pepper	White Lakes
Pepper	Bell Pepper	Yellow
Pepper	Bell Pepper	Yellow Awesome
Pepper	Bell Pepper	Yellow Shorty
Pepper	Bell Pepper	Yellow / Orange
Pepper	Bell Pepper	Lipstick
	_	
Pepper	Seasoning / Hot Chili	Aji Amarillo
Pepper	Seasoning / Hot Chili	Aji Jobito
Pepper	Seasoning / Hot Chili	Aji Pineapple
Pepper	Seasoning / Hot Chili	Annaheim
Pepper	Seasoning / Hot Chili	Aruba
Pepper	Seasoning / Hot Chili	Beaver Dam
Pepper	Seasoning / Hot Chili	Birdseye / Thai
Pepper	Seasoning / Hot Chili	Bishop's Hat
Pepper	Seasoning / Hot Chili	Buena Malato
Pepper	Seasoning / Hot Chili	Cherry
Pepper	Seasoning / Hot Chili	Chili de Arbol
Pepper	Seasoning / Hot Chili	Datil Sweet Pepper
Pepper	Seasoning / Hot Chili	Fresno

Denner	Seasoning / Hot Chili	Goat Horn
Pepper	Seasoning / Hot Chili	
Pepper	Seasoning / Hot Chili	Greek Pepperoncini
Pepper	Seasoning / Hot Chili	Habnero Lemon
Pepper	Seasoning / Hot Chili	Habanero Orange
Pepper	Seasoning / Hot Chili	Italian Pepperoncini
Pepper	Seasoning / Hot Chili	Jalapeno Craig
Pepper	Seasoning / Hot Chili	Jalapeno Jumbo
Pepper	Seasoning / Hot Chili	Jalapeno Lemon Spice
Pepper	Seasoning / Hot Chili	Jalapeno Pumpkin Spice
Pepper	Seasoning / Hot Chili	Jalapeno Purple
Pepper	Seasoning / Hot Chili	Japapeno Orange Spice
Pepper	Seasoning / Hot Chili	Jimmy Nardello
Pepper	Seasoning / Hot Chili	Manzano Orange
Pepper	Seasoning / Hot Chili	Manzano Red
Pepper	Seasoning / Hot Chili	Manzano Yellow
Pepper	Seasoning / Hot Chili	Marconi Golden
Pepper	Seasoning / Hot Chili	Marconi Red
Pepper	Seasoning / Hot Chili	Pablano / Ancho
Pepper	Seasoning / Hot Chili	Padron
Pepper	Seasoning / Hot Chili	Pepperoncini
Pepper	Seasoning / Hot Chili	Pepperoncini Golden
Pepper	Seasoning / Hot Chili	Pepperoncini Italian
Pepper	Seasoning / Hot Chili	Peter
Pepper	Seasoning / Hot Chili	Piquillo
Pepper	Seasoning / Hot Chili	Scotch Bonnet
Pepper	Seasoning / Hot Chili	Serrano
Pepper	Seasoning / Hot Chili	Shishito
Pepper	Seasoning / Hot Chili	Sugar Rush
Pepper	Seasoning / Hot Chili	Sweet Banana
1.1		
Pepper	Super Hot	Black Panther Pepper
Pepper	Super Hot	Carolina Reaper

Pepper	Super Hot	Defcon 7
Pepper	Super Hot	Trinidad Scorpion
Pepper	Super Hot	Yellow Fever
Pepper	Super Hots	Naga Viper
Pepper	Super Hots	7 Pot Primo Red
Pepper	Super Hots	Brain Strain Chocolate
Pepper	Super Hots	Scorpion Red Moruga
Pepper	Super Hots	7 Pot Chocolate

1	
A conical sweet pepper	, featuring red-ripening f
•	
A delicious seasoning pepper from Venezuela, t	
The Anaheim is normally a very mild hot pepper	
A giant Cubanelle-type pepper with blocky, elon	
A large, mildly hot pepper with an excellent flavo	
A screaming hot Thai bird-type pepper, with sho	
A famous pepper going by a variety of names ir	
Buena Mulata peppers are cayenne-shaped he	
A pimiento, pimento, or cherry pepper is a varie	
	all and thin Mexican pep
Just like the famous Datil, hailing from St. Augus The Fresno chile or Fresno chili pepper is a me	
IThe Freene skile on Fre	ana ahili nannar ia a ma
	There are so many flavor A delicious seasoning por The Aji Pineapple is a good The Anaheim is normal A giant Cubanelle-type A large, mildly hot pepper A screaming hot Thai book A famous pepper going Buena Mulata peppers A pimiento, pimento, or Chiles de Árbol are small Just like the famous Da

50,000	A cayenne-type pepper that is popular in China
100-500	There are two primary types of pepperoncini pe
150,000-300,000	The Habanero Golden (Yellow) is high yielding a
150,000-300,000	Orange habanero chile peppers are small, co
100-500	Commonly just called <b>pepperoncini</b> in America
10,000	A large jalapeno with plumper and longer fruits
2,500-8,000	The largest jalapeño, these peppers measure a
25,000	NuMex Lemon Spice Jalapeno-(Capsicum annu
25,000	The name actually refers to its pumpkin-orange
4,000-8,000	A beautiful and uncommon purple variety of the
25,000	The bright orange variety of the delightful NuMe
0-100	A classic pepper originally from Italy, the Jimmy
12,000 -30,000	Extremely hot, orange colored pepper looking n
12,000 -30,000	Extremely hot, red colored pepper looking muc
12,000 -30,000	Extremely hot, yellow colored pepper looking m
100-1,000	One of the classic Italian sweet peppers, seeds
100-1,000	A delightful Italian heirloom sweet pepper. Fruits
2,000	The poblano is a mild chili pepper originating in
2,500	Pimiento de Padron. A pepper from Spain that is
100-500	Peperoncino is the generic Italian name for hot
100-500	A fairly rare type of pepperoncini originally from
100-500	An interesting Pepperoncini-type pepper origina
10,000-23,000	A still rare and provocative pepper with quite a k
500-1,000	The famous Spanish Piquillo pepper, known as
350,000	The famous Jamaican Scotch Bonnet bears squ
25,000	Green to red, bullet shaped pepper from 1-3" lo
100-1,000	A wrinkled sweet pepper usually used when gre
80,000-150,000	Amazing Sugar-Sweet Flavor and Some Fire To
100-500	A fun sweet pepper that looks a lot like the Yell
1 million	The result of a cross between the Bhut Jolokia a
2.2 million	As of 2015 this is the official hottest pepper in the

1 million	A rare 7-Pot type pepper, with rich, caramel bro	
1.2 million	Seeds are from the original Trinidad Scorpion, o	
1.5 million	A yellow variant of the very hot King Naga varie	
1.4 million	One of the super hots, the Naga Viper is the res	
1.5 million	The 7 Pot Primo is a cross between a Naga Mo.	
1.3 million	The Chocolate 7 Pot Brain Strain pepper is very	
1.5 million	The Trinidad Moruga scorpion (Capsicum chine	
1.5 million	A rare and amazingly hot pepper from the Carib	

ruits with crunchy, meat	y flesh. Fruits are sweet	and can be used much

aji amarillo pepper – a sun-drenched crispness, a fruity turn from the tropically given the highest marks for flavor. It's common name suggest a mopeper with elongated fruits that average from 2-3 inches long. ... Sime, only tipping the Scoville scale at around 500 to 2,500 Scoville heat uniting ated pods that reach 10". They ripen from lime green, to orange, red, and that is particularly great for stuffing. Originally a Hungarian variety, it wort, up to 1" long, fiery red fruits. The fruits are used at both the green are cluding Balloon Pepper and Orchid Pepper. Bears unusually shaped poirloom peppers that also provide a comparable amount of heat to the catty of large, red, heart-shaped chili pepper that measures 3 to 4 in long a pers, growing to 2-3 inches long and less than a ½ inch wide. They mate stine, FL, but lacking the fiery heat. Still a very uncommon variety, the fruit dium-sized cultivar of Capsicum annuum. It should not be confused with

and southeast Asia. Goat Horn bears 4-6", tapered fruits with a very hot ppers – Greek and Italian. The Greek variety are shorter, somewhat sw and the plant will grow about 30" high (75 cm). The yellow habañero chil inical to lantern-shaped pods, averaging 5 to 7 centimeters in lengtl , peppers of this particular kind, in Italy, are called friggitello (plural frigg than standard varieties. Thick, flavorful, with nice heat. Pods can grow to s much as 5 in. (13 cm) long! ... Jalapeño Gigante produces jumbo delic rum)-This is the Lemon Yellow Jalapeno created by a breeding project the hue, and the "spice" to its jalapeño heat. Pumpkin Spice jalapeños do, l classic Jalapeno. Fruits ripen to a bold purple color and retain the spicy ex Jalapeno. Pods are bursting with fruity flavor and mild to moderate he Nardello bears 12", red ripening peppers that are great for frying. This i nuch like the habanero. This pepper is a rocoto tree pepper relative and h like a large habanero. Seeds are from the rarer red-skinned type. This uch like the habanero. Seeds are from the rare yellow-skinned type, the are from the golden colored form. Fruits have a blocky shape and can g s are tri-lobed, twisted, tapered at the bottom and can grow up to 12" lor the state of Puebla, Mexico. Dried, it is called ancho or chile ancho, fron s becoming increasingly popular in gourmet cuisine. It bears small, red r chili peppers, specifically some regional cultivars of the species Capsicu Greece. Fruits have lighter skin than that other varieties and maintain the Illy from Italy. Fruits are slender, somewhat curled, with slightly wrinkled bit of heat. The cylindrical peppers grow to 3-4", with prominent wrinkles a popular tapas dish. Small to medium sized, blocky and pointed peppe Jash-like peppers with an extremely hot flavor, rivaling that of many Hab ng. This variety is a bit longer than standard Serrano varieties. Spicy fla en. The Shishito is very popular in Japan and grow to 3-4". While they a oo! A sumptuous snacking pepper, Sugar Rush Peach is by far the most ow Hungarian Wax, but without the spice. The peppers grow about 6" w

and Pimenta de Neyde, Black Panther bears large, wrinkled red pods with ne world, measuring over 1.5 million SHU with some pods up to 2.2 million structure.

wn colored pods. Very hot, wrinkled pods retain 7-Pot heat, with a twist one of the hottest peppers in the world. Originally from the Caribbean, it ety. Pods are medium sized, heavily wrinkled and extremely hot. While usult of a multi-cross of three super hot varieties. Pods ripen to a deep recrich and a Trinidad 7 Pot pepper. It was created by Troy Primeaux, (nick spicy and has a slight smoky flavor like other chocolate varieties. Fresh ense) is a chili pepper native to the village of Moruga, Trinidad and Toba bean, Trinidad Douglah (or 7 Pot Chocolate) is one of a group of the ho

like bell peppers. Fruits	grow up to 4", with a blo	ocky shape that is tapere
pics, and even a hint of	raisin. Between the flav	vors, the yellow-golden h
	s actually a 'chinense', b	
	,, , , , , , , , , , , , , , , , , , ,	ht and fruity, the Aji Pine
ts. That makes the Anal	neim normally at least ei	ght times milder than the
and brown, and can be	used at varying stages. I	Excellent, very mildly spi
vas named for Beaver D	am, WI. Ripens from a l	ight green to a beautiful
nd red stages. Prolific be	earing, tolerant of rainy a	and wet conditions. Can
ds shaped much like a h	nat.Flavor is unique as v	well, with a mild spice on
yenne (30,000 to 50,000	O Scoville heat units.) Th	ne twist to these chilies is

and 2 to 3 in wide. Pimientos are green when immature and turn red whe are to a bright, vibrant red, and are harvested and used at this stage. Chauits have a fruity flavor that can be enjoyed without intense heat. Pods rithe Fresno Bell pepper. It is often confused with the jalapeño pepper but

t flavor. The spicy fruits have a variety of uses, most popularly cooked in reeter and less bitter than the Italian variety, which grow a bit longer. The le pepper is characteristically lantern-shaped, maturing from light green h and 2 to 5 centimeters in diameter, and have many indentations, itelli) or more generally peperone (plural peperoni). Pepperoncini grow ) 2-3 sious peppers that are perfect for salsa or stuffing as poppers. Easy to g hat started in 1995 at New Mexico State University at the Chile Pepper II nowever, taste more fruity than your typical green pepper. The "NuMex I flavor of the Jalapeno. Fruits are commonly used in salsas and... at. A recent introduction from New Mexico State University. The peppers is a sweet variety, so the peppers lack heat. The two foot tall plants are is noted for its cold hardiness, as it naturally grows on Andean mountain pepper is a rocoto tree pepper and is noted for its cold hardiness, as it hottest of the three Manzano peppers, with a scorching heat! This pepp grow to about 6-7". Skin ripens to a beautiful golden yellow, with a wonder ng. This variety ripens to a dark red with a great sweet flavor that is popu n the Spanish word ancho. Stuffed fresh and roasted it is popular in chile ipening peppers that are sweet, but if left to ripen, develop a bit of heat. m annuum and C. frutescens. The sweet pepper is called peperone in It ne sought-after flavor of the pepperoncini. Great when pickled. Fruits are skin and grow to several inches. Different from some other common Pej and an appearance likened to an anatomical feature. Very strange, hot rs can grow to 2-4". Fruits ripen to red and have a unique spicy-sweet fla anero's. Fruits have a good, fruity flavor and an interesting combination vor, 10,000-23,000 Scoville. Very popular cooking pepper, from Mexico. re sweet peppers they have a slight hot edge, making them stand out from fun pepper to eat. The long, peach-colored fruit is packed with loads of ith a bright waxy color that will ripen to red. Use like any sweet pepper o th prominent streaks of purple. Intensely hot, may approach Jolokia... on (this is up to 10 times the heat of a habanero!) Pods are most like the

on the color and flavor.		
bears wrinkled, pendant	t shaped pods, usually w	rith a pointed tip. Fruits r
ntested, this variety is likely one of the hottest yellow peppers. Citrus flav		
d and have a general look of a Trinidad Scorpion, though longer and wit		
kname Primo), a horticulturist from Louisiana.		
ripe pods of the Chocolate Brain Strain have high concentrations of cap		
igo. It is one of the spiciest chilies in the world. <sup>[1]</sup> In 2012, New Mexico S		
ottest peppers in the world. Scoville ratings have varied, but it consistently		

d towards		
nue, and a sultry mediun	n-heat, it's like summer l	kissed these chilies. Aji a
• •	-	so it is moderately hot.Se
e average jalapeño. But	there's a catch. Anaheir	n peppers can really var
cy flavor with meaty fles	h, perfect both for fresh	salads and cooked dish
red, fruits are blocky an	d grow to several inches	S.
be used in any recipe ca	alling for Thai peppers.	
the interior portion, and more of a sweet-pepper like flavor on the "wing		
their surprising (and often dramatic) color journey they experience as t		
n they reach maturity. The flesh of the pimiento is sweet, succulent, and		
ille de Árbol means "tree chili" in Spanish, a name which refers to the wo		
pen to red and grow to 2	2".	
ut has thinner walls, ofte	n has milder heat, and t	akes less time to mature

to various dishes.		
ey do, however, offer up	a similar mild heat.	
to a beautiful golden-ora	ange.	
folds, and creases tape	ering to a point on the	non-stem end. The ski
on a bushy plant that p	roduces sweet green pe	eppers that turn red whe
row in any sunny garder	n or large patio pot, thes	e peppers can be harve
nstitute. They also creat	ed two others in this pro	ject named Orange and
Pumpkin Spice" jalapeño	was developed specific	cally for its color.
s are perfect for all class	sic Jalapeno uses, but th	e plants are also highly
quite productive and pre	tty when in fruit. 80-90 c	lays.
n slopes, this pepper will	survive several degrees	s below freezing. Plants
naturally grows on Ande	ean mountain slopes, thi	s pepper can survive a f
er is a rocoto tree pepp	er relative and is noted f	for its cold hardiness, as
erful flavor. Fruits are po	pularly fried or roasted.	90 days. #2311
ılar in cooking. #1171		
es rellenos poblanos.		
Great in salads, great c	ooked, and popular for ι	use in Spanish cooking.
alian. Like most peppers	s, the fruit is green or ye	llowish-green when you
thin walled and grow to		1
pperoncini's which have	blockier fruits. Produces	s well in cooler weather.
flavor, a sure conversat	ion piece in the garden.	#2002
avor with low to no heat.	Piquillo means 'little bea	ak'. #3666
of sweet and spice that	make them popular for	hot sauces and eating fr
Easily container grown,	or as an annual.	
om completely mild bell	peppers. Thin walled fru	uits.
super sweet, tropical fla	vor, and the seeds bring	a smoky, complex heat
r bell pepper. Fruits hav	e medium, crisp flesh.	
Trinidad Scorpion, with	telltale wrinkling and oft	en (but not always) a lor

ipen to red. Please note	that his pepper is extre	mely hot and could pres
or beneath the searing	heat.	
h a long tail. This variety	briefly held the world he	eat record with pods reg
sicum oil on the inside	walls, which contribute to	o its super hot heat level
tate University's Chile Pe	epper Institute identified	the Trinidad Moruga sco
y rates from 1 million to	1.5 million on the scale	and the pepper is likely

marillo is so delicious th	nat it's truly the chili of a	nation. For Peru, it's one
1.0015		
p 4, 2015		
y in heat based on wher	e they were grown.	
es. Vigorous yields.		
s". Fruits ripen to red.		
hey mature, morphing fr		
d more aromatic than the		
pody stem of the pepper		
<del>}</del> .		

n is waxy, glossy, and	smooth, ripening from	n green to bright orang
n mature. Before turning	g red, they can appear b	rownish.
sted throughout the Sur	nmer when they're gree	n or red.
Pumpkin Spice. The ori	ginal crossing was done	with the Permagreen Be
ornamental! #4736		
grow to 2-6ft, can live for	or many years. #559	
ew degrees below freez	zing. Plants grow to 2-6 f	t, with bushy, spreading
it naturally grows on Ar	dean mountain slopes,	this pepper can survive t
#1787		
ng, and ripens to a red	color.	
curved ends. Mildly hot		
esh. Compact, well-yield	ding plants. #2308	
that when used together	er, creates a wild flavor e	experience unparalleled

ng tail. The blistering heat goes a long way in hot sauces. Please note th

ent a health risk to anyo	one that is sensitive to pe	eppers or has certain typ
istering close to 1.4 milli	ion Scoville. Rare. Could	I show variation. #3712
orpion as the hottest chili at that time, with heat of 1.2 million Scoville he		
even hotter than the Ghost Pepper/Bhut Jolokia.		

e of the pivotal ingredien	ts used in their regional	recipes – from hot sauc
and many shades in-be	tween. Beyond their orn	amental beauty, the Bue

	1	,
<u>e when mature. Under</u>	neath the surface, the	flesh is thin, crisp, and
ell pepper and the Early	Jalapeno. The Chile Pe	pper Institute has always
growth and can live for	many years #1164	
growth and can live for		"440=
rosts. Plants grow to 2-0	6ft, can live for many yea	ars. #1165
in any pepper we have	tried This exciting new o	ppen-pollinated variety w
The strip poppor wo have		

at his pepper is extremely hot and could present a health risk to anyone

es of allergies. Do not ir	ngest without dilution. Bo	oth ripe fruits and seeds
at units (SHUs).[2] In 201	17 according to Guinnes	s World Records, the ho

es to salad toppings, it's	a staple of their cuisine	. Outside of Peru, they a
ena Mulata is a surprisin	g culinary pepper too. T	here's a sweetness to it

d nale orange to vellow	v, encasing a central c	avity filled with round
paic orange to yellov		avicy filica with round
s been successful of pro	ducing peppers with nev	w colors. Now there are
		M. I. O
as bred by hot pepper p	orodigy Chris Fowler of \	vales. Chris credits this
1		

that is sensitive to peppers or has certain types of allergies. Do not inge

should be handled with	care and protection.	
ottest pepper was the Carolina Reaper, with 1.6 million		million

are much tougher to find	, but, obviously, well wo	rth the hunt.
that the cayonne (and n	nost other ernementals)	lack, making it fun to pla
mat the cayenne (and n	ilost ottler offiamentals)	iack, making it full to pla

	T	
and flat, cream-colored	<u>d seeds. Orange haban</u>	ero chile peppers have
many other colored Jala	apeno variants in the Wo	rld but they do not retain
L	<u> </u>	
amazing variety as bein	g a nappy accident cour	tesy of adventurous poll

est without dilution. Both ripe fruits and seeds should be handled with call

av with in the kitchen	
ay with in the kitchen.	

a sweet, fruity flavor	with intense and pung	ent heat.
. ,	, ,	
n that color to the ending	g ripening stages. These	stay the color till the en
	<u> </u>	, , , , , , , , , , , , , , , , , , , ,
inating insacts buzzing	hotwoon various variotio	s of Cansigum baccatur
mating moccio buzzing i	Detween various variette	s of Capsicum baccatun
re and protection.		
ro aria protoction.		

d which makes them un	ique. From a Culinary po	erspective they each hav
ı, or Aji Peppers. The re	sult: super early, high yi	elds of these exquisite s

we more fruitiness than the regular Jalapeno. And each one tastes different to the first of the			
weet-hot peppers.	ve more fruitiness than t	he regular Jalapeno. An	d each one tastes differ
weet-hot peppers.			
weet-not peppers.			
· · · · · · · · · · · · · · · · · · ·	weet-not peppers.		

ent. The NuMex Lemon	Spice has a good Jalap	eno heat level. They are
		,

very productive and be	st flavor is when fully rip	ened to Yellow. The Nul
[		

Mex Lemon Spice Jalap	eno Chile Plants grow al	oout 2 feet tall.