

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

Pepper	Seasoning / Hot Chili	Goat Horn
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
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

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 pepperoncini in America
10,000	A large jalapeno with plumper and longer fruits t
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 r
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 i
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 b
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 Tc
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 th

1 million	A rare 7-Pot type pepper, with rich, caramel bro	
1.2 million	Seeds are from the original Trinidad Scorpion, c	
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	<i>The 7 Pot Primo is a cross between a Naga Mo.</i>	
1.3 million	The Chocolate 7 Pot Brain Strain pepper is very	
1.5 million	The Trinidad Moruga scorpion (<i>Capsicum chine</i>	
1.5 million	A rare and amazingly hot pepper from the Carik	

and southeast Asia. Goat Horn bears 4-6", tapered fruits with a very hot
 pppers – Greek and Italian. The Greek variety are shorter, somewhat sw
 and the plant will grow about 30" high (75 cm). The yellow habañero chil
 nical 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
 um)-This is the Lemon Yellow Jalapeno created by a breeding project th
 hue, and the "spice" to its jalapeño heat. Pumpkin Spice jalapeños do, f
 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
 uch 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" lon
 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 th
 ily 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
 ash-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
 o! A sumptuous snacking pepper, Sugar Rush Peach is by far the most
 ow Hungarian Wax, but without the spice. The peppers grow about 6" wi

and Pimenta de Neyde, Black Panther bears large, wrinkled red pods wit
 ie world, measuring over 1.5 million SHU with some pods up to 2.2 millic

own colored pods. Very hot, wrinkled pods retain 7-Pot heat, with a twist of
one of the hottest peppers in the world. Originally from the Caribbean, it
ety. Pods are medium sized, heavily wrinkled and extremely hot. While usually
sult of a multi-cross of three super hot varieties. Pods ripen to a deep red
*rich 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 Tobago*
bean, Trinidad Douglah (or 7 Pot Chocolate) is one of a group of the hottest

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t flavor. The spicy fruits have a variety of uses, most popularly cooked in
eeter 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,
jitelli) or more generally peperone (plural peperoni). **Pepperoncini** grow

2-3		
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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 I
however, taste more fruity than your typical green pepper. The "NuMex I
r 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 c
is noted for its cold hardiness, as it naturally grows on Andean mountair

s 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 wonde
ng. This variety ripens to a dark red with a great sweet flavor that is popul
n the Spanish word ancho. Stuffed fresh and roasted it is popular in chile
ripening peppers that are sweet, but if left to ripen, develop a bit of heat.

m annum 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 Pe

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 fl

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 fr
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

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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 shaped pods, usually with 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 with		
<i>(name Primo), a horticulturist from Louisiana.</i>		
ripe pods of the Chocolate Brain Strain have high concentrations of cap		
saicin. It is one of the spiciest chilies in the world. ^[1] In 2012, New Mexico S		
corada ranked it as one of the hottest peppers in the world. Scoville ratings have varied, but it consistentl		

to various dishes.

ey do, however, offer up a similar mild heat.

to a beautiful golden-orange.

olds, and creases tapering to a point on the non-stem end. The skin
/ on a bushy plant that produces sweet green peppers that turn red when

row in any sunny garden or large patio pot, these peppers can be harvested
nstitute. They also created two others in this project named Orange and
Pumpkin Spice” jalapeño was developed specifically for its color.

s are perfect for all classic Jalapeno uses, but the plants are also highly
quite productive and pretty when in fruit. 80-90 days.

n slopes, this pepper will survive several degrees below freezing. Plants
naturally grows on Andean mountain slopes, this pepper can survive a frost
er is a rocoto tree pepper relative and is noted for its cold hardiness, as
erful flavor. Fruits are popularly fried or roasted. 90 days. #2311

ular in cooking. #1171

es rellenos poblanos.

Great in salads, great cooked, and popular for use in Spanish cooking.
:alian. Like most peppers, the fruit is green or yellowish-green when young
e thin walled and grow to a few inches, with somewhat wrinkled skin and
pperoncini's which have blockier fruits. Produces well in cooler weather.
flavor, a sure conversation piece in the garden. #2002

avor with low to no heat. Piquillo means 'little beak'. #3666

of sweet and spice that make them popular for hot sauces and eating fresh.
Easily container grown, or as an annual.

om completely mild bell peppers. Thin walled fruits.

super sweet, tropical flavor, and the seeds bring a smoky, complex heat
r bell pepper. Fruits have medium, crisp flesh.

Trinidad Scorpion, with telltale wrinkling and often (but not always) a lot

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ripen to red. Please note that this pepper is extremely hot and could pres
/or beneath the searing heat.

h a long tail. This variety briefly held the world heat record with pods reg

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osicum oil on the inside walls, which contribute to its super hot heat level

[ate University's Chile Pepper Institute](#) identified the Trinidad Moruga sc

y rates from 1 million to 1.5 million on the scale and the pepper is likely e

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n is waxy, glossy, and smooth, ripening from green to bright orange in mature. Before turning red, they can appear brownish.

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sted throughout the Summer when they're green or red.

Pumpkin Spice. The original crossing was done with the Permagreen B

ornamental! #4736

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grow to 2-6ft, can live for many years. #559

few degrees below freezing. Plants grow to 2-6 ft, with bushy, spreading

it naturally grows on Andean mountain slopes, this pepper can survive 1

#1787

ng, and ripens to a red color.

curved ends. Mildly hot.

esh. Compact, well-yielding plants. #2308

t that when used together, creates a wild flavor experience unparalleled

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

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

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ies of allergies. Do not ingest without dilution. Both ripe fruits and seeds

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at units (SHUs).^[2] In 2017 according to *Guinness World Records*, the hc

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

