

42nd Street Greenhouse 2018 pepper list

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Mild varieties

Shishitos-

Japanese variety which produces 3" long, slightly wrinkled fruits that are perfect for making tempura and other traditional recipes. Fruit is emerald green in color, ripening to red, and mildly flavored with just a bit of spice.



Zavory -

First ever habanero with a mild heat you can bite into one just like an apple. Cardinal red fruits appear in large numbers in late summer on vigorous branching 30" plants.

Scoville rating: 100 units



Pimento - 95-100 Days

One of the mildest pimiento types available. Heart shaped fruits mature from dark green to deep red. Ideal for salads, garnishes and canning. Compact plants, 18", produce high yields. Tobacco Mosaic Virus resistant.



Green bell varieties

Keystone Giant -72-75 Days

Large fruits, 4-1/2" x 3-1/2", are 4-lobed and thick walled perfect for stuffing. Plants bear heavily, even when under stress. Tobacco Mosaic tolerant.



California Wonder - 75 Days

Deep green to red, thick-walled with an attractive glossy flesh. Fruits are medium-sized, 4" by 4", 3 to 4-lobed, smooth and blocky, high yields on 28" high plants.



Sweet Varieties

Lunch Box –

Equal amounts of red, yellow, and orange. These mini-sized peppers are remarkably sweet and flavorful. They are delicious sautéed, as an addition to salads and for snacking. Tall strong plants that yield well.



Purple Beauty - 70 Days

Special purple color for gourmet chefs. Fruits are blocky, thick-walled and dark purple. Compact plants set heavily, with good cover to protect fruits from sunscald.



Sweet Banana – 66 Days

One of the most popular non-bell sweet peppers, excellent both fresh and cooked. Thick walled fruits with sweet, mild, waxy flesh are prolifically produced on 16 to 24" plants with pendant fruits. Fruits start out a pale green, ripening to yellow, then red.



Big Red –

4", thick walled, very sweet red peppers. Flavor is crisp and delicious.



Medium Varieties

Garden salsa- 73 Days

A hybrid Chile pepper developed specifically to capitalize on the growing popularity of Mexican salsas. Fruits are 8" long by 1" across, usually picked green for salsa (they mature red), and classed as mildly-hot. Peppers get hotter in dry weather. Resists Tobacco Mosaic Virus.

Scoville Rating: 2,500 to 3,500 units 



Hot Varieties

Siracha- 65-70 Days

Attractive, large, 5" x 1-1/4" dark green, chili-type fruits are firm and uniform with shiny, smooth skin and thick walls. Flavor is mildly hot, but not overpowering. Perfect for slicing, roasting and pickling. Peppers have a long shelf life.

Scoville rating: 2,500 to 8,000 units 



Ghost pepper- 95 Days

The plants grow slowly at first, but will reach a height of 3 ½ – 4 feet tall. The thin-walled, wrinkled fruits are 3 – 3 ½ inches long, and ripen to a brilliant red color. Widely regarded as one of the world's hottest peppers.

Scoville rating 1,000,000 units 



Scotch Bonnet -

Golden-yellow, squat little peppers with a shocking heat and superb fruit-like flavor. They also have a wonderful, unique aroma. A standard in Caribbean cooking and very spicy.

Scoville rating: 100,000 to 350,000 units 🌶️🌶️🌶️



Black Peter Pepper -

Plants ripen from green to black to red and reach sizes of approx. 2.5 x 10 - 15 cm. The chili plants have many branches and are bushy. The flavor has a fruity pepper note with an intense spiciness. They are suitable for all kinds of spicy dishes, as well as for drying.

Scoville rating: 10,000-23,000 units 🌶️🌶️



Lemon Drop – 100 Days

This hot, citrus-flavored heirloom pepper is a popular seasoning in Peru, its country of origin. Bright yellow, crinkled, cone-shaped fruits are about 2-1/2" long and 1/2" wide, with less than 15 seeds per pepper on average. Dense plants grow to about 2 ft. high and wide, and are typically covered with neon-bright fruits, making this an excellent choice for container gardening.

Scoville Rating: 30,000 to 100,000 units



Pepper Fish – 80 days

Fruits range from green, orange, brown, white and red, being spicy and hot. 2' tall plants have stunning white and green mottled leaves, which makes this variety superb for ornamental and edible landscaping.

Scoville rating: 5,000 to 30,000 units



Chocolate Habanero – 85-100 Days

An outstanding hot Chile pepper made superior in every way through quality breeding. Expect very high yields of crunchy, 2 1/2" fruits, velvety brown inside and out, and packing some serious heat. This pepper is hot and flavorful. Supersized fruits are extra versatile in the kitchen, good for salsas and sauces.

Scoville Rating: 400,000 to 450,000 units 🌶️🌶️🌶️🌶️



Orange Habanero-

Extraordinary heat combined with fruity, citrus notes. Avg. 2" x 1 1/4", wrinkled fruits ripen from dark green to salmon orange. This extremely pungent habanero may be used fresh or dried. Key ingredient in Jamaican "jerk" sauces.

Scoville rating: 100,000 to 350,000 units 🌶️🌶️🌶️



Habanero Caribbean Red-

One of the hottest chilies in the world, roughly 50 times hotter than the jalapeño pepper. The thin-walled fruits are round, wrinkled and grow to be approximately 5cm long and 3cm wide. A mini pepper with a tropical, fruity flavor. Great in salsa and pairs well with tropical fruits. Their color changes from light green to red.

Scoville rating: 100,000 to 350,000 units 🌶️🌶️🌶️



Serrano -

Small finger-shaped hot peppers picked green or red. Easy to dry will give you dozens of medium-thin walled fruits per plant. Pick them early when the peppers are green and more mild or wait until they're mature and "red hot",

Scoville rating: 10,000 units 🌶️🌶️



Ancho Grande -

Peppers are about 10 cm long and about 6 cm wide. In the immature stage, the dark green peppers are called Poblano. When they mature to red they retain the name Ancho, but when the pepper matures to dark brown it's called Mulato. The plant is about 60 - 90 cm in height. The Poblano is used for Chile rellenos (stuffed and fried peppers). The Ancho is widely used in mole sauces.

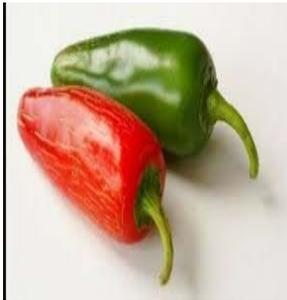
Scoville rating: 1,000 to 1,500 units 



Early Jalapeno- 60-65 Days

Ideal for Mexican dishes. Deep green fruits mature to red. Sausage-shaped fruits, 3-1/2" by 1-1/2", are also perfect for pickling. Just like Jalapeno, but earlier and better adapted to cool coastal conditions. Compact, non-brittle bushes.

Scoville Rating: 3,500 to 4,500 units 



Pasilla Bajio- 85 days

Abundant yields of 7" x 1" mildly hot peppers. The name "Pasilla" translates from Spanish as "little raisin", referring to the way the dark green fruits turn deep brown and slightly wrinkled when fully mature and dried. Harvested green, the peppers are used fresh in enchilada sauces and salsas; dried, they're used in smoky-flavored sauces.

Scoville rating: 1,000 – 2,500 units 



Anaheim Chili Pepper - 75 days

One of the most popular chili peppers. Mildly-hot fruits, with medium-thick, dark green flesh ripening to bright red. Continuous bearing, high yielding, vigorous, 24 to 30" plants are bushy and upright.

Scoville rating: 500 to 2,500 units 



Paprika – 70-80 Days

Paprika is a kitchen staple that's easy-to-grow and process. One of the best paprikas for drying, grinding, or picking straight from the prolific plants and eating fresh. Thick-walled, sweet fruits start out creamy-white, then mature to orange, and finally red.



Purple Jalapeno – 85 days

Dark purple, nearly black pepper. The plants produce lavender flowers and the peppers emerge a deep green with the purple tone quickly saturating the skin, and eventually ripening to blood red. With crunchy, deep walls, a lime green interior, and a stout, classic jalapeño flavor. Plants are 2 3/4-inch-long fruit that are 3/4 inch wide.

Scoville rating: 2,000 to 5,000 units 



Scoville Heat Units

| Scoville Rating | Pepper Type |
|-----------------------|---|
| 15,000,000-16,000,000 | Pure capasaicin |
| 9,100,000 | Nordihydrocapsaicin |
| 2,000,000-5,300,000 | Standard US Grade Pepper Spray |
| 855,000-1,041,427 | Naga Jolokia |
| 876,000-970,000 | Dorset Naga |
| 350,000-577,000 | Red Savina Habanero |
| 100,000-350,000 | Habanero Chile |
| 100,000-350,000 | Scotch Bonnet |
| 100,000-200,000 | Jamaican Hot Pepper |
| 50,000-100,000 | Thai Pepper, Malagueta Pepper, Chiltepin Pepper |
| 30,000-50,000 | Cayenne Pepper, Aji pepper, Tabasco pepper |
| 10,000-23,000 | Serrano Pepper |
| 7,000-8,000 | Tabasco Sauce Habanero |
| 5,000-10,000 | Wax Pepper |
| 2,500-8,000 | Jalapeño Pepper |
| 2,500-5,000 | Tabasco Sauce (Tabasco pepper) |
| 1,500-2,500 | Rocotillo Pepper |
| 1,000-1,500 | Poblano Pepper |
| 600-800 | Tabasco Sauce (Green Pepper) |
| 500-1,000 | Anaheim pepper |
| 100-500 | Pimento, Pepperoncini |
| 0 | No Heat, Bell Pepper |