

Aji Rico

Scoville Rating:
1,000-5,000

- Aji Rico peppers provide a citrusy, juicy, and crunchy red bell pepper flavor that is a perfect addition to any dish. They are even great raw! The narrow, conical Aji Rico creates a medium heat burn that stays on your tongue.



Aleppo

Scoville Rating:
10,000

- The Aleppo pepper has a moderate heat level of about 10,000 on the Scoville scale, with some fruitiness and mild, cumin-like undertones. Its flavor is similar to the ancho chile, but oilier and slightly salty; salt is often used in the drying process.
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Anaheim

Scoville Rating:
500-1,000

- The Aleppo pepper has a moderate heat level of about 10,000 on the Scoville scale, with some fruitiness and mild, cumin-like undertones. Its flavor is similar to the ancho chile, but oilier and slightly salty; salt is often used in the drying process.



Ancho

Scoville Rating: 1,000-2,000

- Ancho chile is a type of dried chile pepper commonly used in Mexican and Southwestern U.S. cuisine. It is a dry pepper, and its name is due to its width, as "ancho" in Spanish means "wide." It can be purchased whole and ground, usually in bags sold by weight or dozen, or in shakers when powdered



Bella (Sweet)

Scoville Rating: 0

- This blocky bell pepper offers more than just good taste and large size fruit. It resists 5 races of bacterial leaf spot, phytophthora blight, tobacco virus, and has great yield potential. The 4 to 4 ½ inch fruit ripen from green to red with thick walls. 73 days.



Big Bertha Hybrid

Scoville Rating: 0

- Big Bertha produces thick, crisp peppers that are extremely sweet and mature dark green to shiny red. They don't produce many seeds, making them excellent for slicing. For maximum flavor, eat the same day they are picked.



Caballero

Scoville Rating: 1,000-2,000

- Sets generous numbers of big, glossy peppers with wide shoulders and a sharply tapering shape, terminating in a point. Up to 6 inches long and 3 inches wide (at the shoulder), this thick-walled pepper is perfect for stuffing, and is the classic chile relleno ingredient.



California Wonder

Scoville Rating: 0

The California Wonder pepper is a standard bell pepper that is widely adapted. These pepper plants produce very sturdy frames that are easy to grow. This pepper always produces well formed, juicy, crunchy, large pepper fruits.



Candy Cane

Scoville Rating: 5,000-30,000

- Sweet Pepper Candy Cane is a striped, elongated bell-shaped pepper that starts out green with white stripes, then matures to a full red with a whole range of colors in between!



Corbaci

Scoville Rating: 1,000

- A unique and wonderful sweet pepper. Very long 10-inch fruit is curved and twisted, very slender, like a Turkish sabre. This rare heirloom from Turkey has a very rich flavor, perfect for pickling or frying. One of the most productive of all peppers, out-yielding all others in tests by the University of California.



Corno Di Toro Red

Scoville Rating: 0-500

- Corno di Toro (Bulls Horn Pepper) is an Italian Heirloom. It produces an abundant amount of sweet shiny peppers that curve slightly resembling the shape of a bull's horn. Peppers start off green and mature into a brilliant deep red.



Cubanelle

Scoville Rating: 500-1,000

- This yellow-green to red tapered fruit is prized for a sweet, mild flesh that is growing in popularity because of its rich flavor and pretty colors for frying and cooking. The thin-walled pepper is especially suited for quick cooking.



Dragon Cayenne
Scoville Rating:
30,000-50,000

Dragon Cayenne is a hybrid between a Thai and Cayenne pepper. Produces large numbers of petite 1-2" peppers that mature from green to blazing red. This pepper is hot



Early Sunsation Bell
Scoville Rating: 0

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- Early Sunsation Pepper is an early-maturing, hybrid bell pepper variety that produces extra-large, bright yellow fruits with a crunchy texture and sweet flavor. It was bred for resistance to all three races of Bacterial Spot and are excellent for greenhouse, field production, and home gardens.



Flaming Flare

Scoville Rating: 500-1,000

- Flaming Flare is an exceptional pepper that was sweeter tasting than similar Fresno types and consistently produced larger fruits and more peppers per plant. Yet another AAS Winner that culinary gardeners should consider for their kitchen gardens.



Ghost

Scoville
Rating:
1,041,427



- The ghost pepper fruit is up to 8 cm (3 inches) in length, with a slight taper, and ripens from green to red. The texture of the skin is wrinkled and pocked. Given its superlative strength, the ghost pepper is not widely used in cooking, but it can be used fresh or as a spice made by drying and grinding the fruits.

Goliath Cabernet Belle Scoville Rating: 0

Massive, 4-lobed fruits set well under a variety of conditions. Vigorous plants develop huge, elongated, thick-walled bells measuring 4" by 7", with plenty of substance and terrific flavor! Left on the plants, fruits will turn from green to dark red and contain more Vitamin C than oranges!



Goliath Chardonnay Belle Scoville Rating: 0

- This Goliath's treasure is worth its weight in gold, and the rush is on to enjoy its rich rewards! Fruits mature from green to bright yellow, producing sweet, flavorful, crispy 4-lobed bells. Plants are compact and open for easy harvest, with high yield potential.



Habanero Sweet Orange
Scoville Rating: 150,000-
350,000

- The skin is waxy, glossy, and smooth, ripening from green to bright red or orange when mature. Underneath the surface, the flesh is thin, crisp, pale red, green, or orange, depending on maturity and encases a central cavity filled with round and flat, cream-colored seeds.
- Past the heat is a nice citrus flavor with a subtle floral aroma, making it popular in hot sauces.



Hanbenero Chocolate
Scoville Rating:
425,000-577,000

- The Chocolate Habanero is a beautiful 2 inch lantern shaped fruit with chocolate-brown color. Don't let the name fool you though as this is not candy but rather a flaming hot fruit that pepper enthusiast love for their unique and rich flavor and powerful heat.



Habenero Primero

Scoville Rating:
70,000

- If you love the flavor of habaneros but can't take the extreme heat, this is the pepper for you. Habanero Primero Red hot pepper tastes like traditional habanero peppers but with only about one-third of the heat. One of the earliest ripening habaneros available, you'll enjoy huge yields of fruit as early as 60 days after planting.



Holy Mole

Scoville Rating:
700-800

- The immature green peppers are 7 to 9 inches long and can be harvested in about 85 days from transplanting. If fruit is left on the plant, they will mature to a dark chocolate color. The pepper flavor is nutty and tangy.



Jalapeno

Scoville Rating: 2,000-10,000

- Jalapenos vary from dark green to red when fully mature with smooth, shiny skin. They're a smaller pepper, with a conical, somewhat curved shape.



Jupiter Belle: Scoville Rating 0

- One of the largest and best blocky sweet bell peppers ever developed. The sturdy 3-5' plants have an excellent canopy of dark green leaves to protect the high yields of 4.5" fruit just right for easy stuffing.



Lola Hybrid

Scoville Rating: 0

Large fruits are smooth, straight, measure 7-1/2 to 8" long and are sweet and crunchy with firm, thick walls. Matures from light yellow to orange and finally bright red and can be eaten at any stage. Sturdy, vigorous plants provide good cover to protect fruits.



Lunch Box

Scoville Rating: 0

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- Lunchbox peppers, also known as snack or mini peppers, are sweet peppers. They are smaller than bell peppers yet they have a sweeter and fruitier taste.



Mini Bells

Scoville Rating: 0

- Tiny, red, bell peppers are only about 1-1/2 inches tall and wide. They have thick, red flesh that is very sweet and great for stuffing.



Orange Blaze Bell

Scoville Rating: 0

- The brightest bell on the block is Orange Blaze Hybrid, a crunchy sweet pepper with early maturity, great disease resistance, and delectable flavor.





Peter Pepper

Scoville Rating: 10,000-23,000

- An heirloom chili pepper that is best known for its unusual shape. It is a type of *Capsicum annuum*, though it is not officially recognized as a cultivar of the species. It occurs in red and yellow varieties.



Peter Pepper

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Pimento
Scoville Rating:
2,500-8,000

- Pimento peppers (aka pimiento pepper) are small heart shaped sweet peppers with a mild flavor and very little heat, commonly stuffed into olives and famous for pimento cheese.



Poblano Pepper
Scoville Rating:
1,000-2,000

- mild chili peppers named after the Mexican state of Puebla where they were first grown. They're one of the most popular peppers used in Mexican and Tex-Mex cooking because they're not very spicy, but have a really great flavor, especially when roasted!

Pumpkin Spice
Scoville Rating:
80,000

- The name actually refers to its pumpkin-orange hue, and the “spice” to its jalapeño heat. Pumpkin Spice jalapeños do, however, taste more fruity than your typical green pepper.



Purple Beauty Belle
Scoville Rating: 0

- The Purple Beauty Pepper is a productive pepper plant that produces attractive deep purple colored peppers! This pepper is an open-pollinated variety with a sweet tasting 3x3" block shaped peppers. Pick when the pepper is purple or wait for it to turn deep red when its mature, which happens later in the season.



Red Knight Bell Scoville Rating: 0

- **Red** fruit has an exceptionally sweet flavor. Disease resistant. **Red**-colored Bell **Peppers** contain about twice the amount of vitamins A and C compared to green.



Serrano Pepper Scoville Rating: 10,000-23,000

- Serrano peppers are hot chile peppers named for the mountain ridges in Mexico where they originated. They're considered a fruit, and they're popular in Mexican cuisine—only second to the jalapeño pepper in popularity. The small peppers also appear in Southeast Asian cuisine, adding a spicy bite wherever they appear. With a fiery heat and sharp flavor, they can be eaten raw in sauces and dips, pickled, or cooked.



Snackabelle Scoville Rating: 0

- Mini-bell pepper ripens from green to deep red. Perfect eating at any stage of ripeness. Its thick fruit walls and rich, sweet flavor are great for snacking or cooking, and the small fruit size means no leftovers. Perfect for stuffing because the broad fruit stay upright.



Super Heavyweight Belle Scoville Rating: 0

- Enormous fruits, weighing up to 9 oz. each, are thick-walled, blocky, marvelously sweet and crunchy. An eye-catching variety in the garden, this 6" by 8" bell is such a handful, you may need two hands to pick one up!



Sweet Amarillo Hybrid
Scoville Rating: **Scoville**
Rating: 30,000-50,000

A new blocky bell pepper that matures from green to yellow. Bred for productivity, Sweet Amarillo really loads up the fruit. It can grow well in the garden or even your greenhouse.

Sweet Banana Pepper
Scoville Rating:
500

- Named for its long, pointed, banana-like shape, these 6" peppers will turn from yellow to orange to scarlet red when fully ripe. Don't worry about spice-- Sweet Banana is a mild pepper with a piquant taste and sweet undertones!



Sweet Sunset Belle

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- Medium-large 3- and 4-lobed fruits are blocky to slightly elongated. The flavor is both fruity and sweet. A few days earlier than Flavorburst, Sweet Sunrise has a sturdier, medium-size plant with better leaf cover. Yields well and fruits ripen early, even in the North.



Tabasco Scoville Rating: 30,000-50,000

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- It's a very pungent pepper grown mostly in the Gulf Coast states and Mexico. It is mostly known as the pepper used to make the very famous hot sauce, Tabasco sauce.



Wicked Ghost
Scoville Rating:
800,000-1,000,000

- Smooth skinned, deep red, pointed, lantern shaped, 2 1/2" peppers are very attractive and wrinkled like Habaneros. Fruits mature about 10 to 12 days earlier and have higher yields than open-pollinated ghost varieties.

