

Name	Group type	Scoville	Description
Biggie Chile Hybrid Pepper	pepper - spicy	600	68 days. A huge, 8-in., prolific, widely adapted, medium hot, green chili, ideal when broiled, roasted or diced. Thick-fleshed, 4-oz. fruits have similar pungency to jalapenos and ripen green to red.
Burning Bush	pepper - hot	20000	Connoisseurs of hot peppers know that the best varieties temper their heat with a touch of sweet. This scorching new introduction gets it exactly right, with a pleasant aftertaste to the medium-large fruits but plenty of fire at the leading edge. Strong plants produce excellent sets of firm fruits that mature green to orange, averaging 1-1/2 inch by 3 inches in length. The earliest-maturing variety of its type on the market, with a Scoville rating of 15,000 to 20,000.
Chenzo	pepper - hot	45000	Tastes as good as it looks! Attractive fruits hang below the foliage canopy and mature from black to bright red. Compact, well branching plants have a mounded habit with good resistance to cool temperatures. Use fresh in your favorite recipes or can be dried. Well suited to pots, containers and window boxes as individual plants or in a mixed planter. Scoville rating of approximately 45,000. Plants grow 22" tall and spread up to 20".
Early Jalapeno Pepper	pepper - hot	5000	Very hot, 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.
Emerald Fire Jalapeño	pepper - spicy	2500	70 days. Winner of the prestigious 2015 AAS award for huge, 3 1/2-in., thick-walled, glossy green fruits with unrivaled resistance to 3 races of bacterial leaf spot and Potato Virus Y. Very flavorful, crack-resistant fruits contain about 2,500 Scoville units. Perfect for stuffing, grilling or salsa-making.

Fatalii	pepper - hot	325000	Capsicum chinense) 25 seeds per pack. One of the hottest peppers known outside of the super-hots, the Fatalii scores near record-heat on pepper heat scales and even beats most Habanero's. Produces golden yellow fruits that grow to 3" and have a citrus-like flavor beneath their intense heat. Originally from the Central African Republic. Fruits contain few seeds. #1138
Garden Salsa	pepper - spicy	3500	73 days. Bred for use in Mexican salsa. Medium hot, 8-in. by 1-in. fruits mature red but are usually picked immature green.
Goliath Griller Hybrid	pepper - spicy	1000	(Variety 'Santa Fe Garden'). 70 days. The perfect amount of heat for a hot pepper! Mild enough to eat raw if you want just a bit of heat, but robust enough to be the ideal variety to roast or grill. Smooth fruits measure about 1½-in. wide by 5 to 7-in. long and mature green to dark red. One of our most productive hot peppers for cool climates. Adapted to virtually all areas of the country, with superb disease resistance.
Italico Hybrid Pepper	pepper - spicy	500	Formerly known as Spanish Spice. Flavorful and aromatic when grilled or fried, this European import looks like a green chili pepper, but has a pleasing spicy taste, rather than heat. Extra-early fruits average 7 inches in length and are sensational cooked or raw. Very thin walls allow peppers to cook quickly. A heavy yielder.
Jalafuego	pepper - hot	5000	One gigantic jalapeno, noticeably more robust in size and spiciness than other varieties; with extra wide and long, smooth, glossy, 4-6" long fruits that grow vigorously on sturdy, high yielding plants. Your stuffed jalapenos will be changed forever. 15 seeds

Lemon Drop	pepper - hot	50000	95 days. Intensely hot, lemon-flavored heirloom used as a seasoning in its native Peru. Bright yellow fruits, 2 1/2-in. long by 1/2-in. across, are nearly seedless. When cut, peppers release a delightful fragrance of fresh lemons. Vigorous plants, only about 2 ft. tall, are covered with cone-shaped fruits. Perfect for containers or small gardens. Easy to dry.
Mad Hatter	pepper - spicy	1000	87 days. If you've read our booklet Growing Peppers from Seed, you know that there are five species of peppers. This new 2017 AAS Winner, 'Mad Hatter,' is a member of the Capsicum baccatum species and marks only the second baccatum variety I have offered since my Totally Tomatoes days in 1993. These peppers, from Bolivia and Peru, are among the most unusual ever, with disc-shaped, three-sided sweet peppers with a light, citrus-floral taste. Rich flavor intensifies as fruits mature from green to red, occasionally developing mild heat around the seed cavity. Crunchy, crisp texture. Huge harvests, up to 50 per plant, of 3-in. by 2-in. fruits on big, 3 to 4-ft. plants with nice branching. Use them raw in salads, pickled or stuffed with cheese. Can be grown in pots but best in the ground with support.
Mexibell	pepper - spicy	1000	70 days. Looks like a sweet bell, but tastes like a mild chili pepper. 26-in. plants with blocky, 3 to 4-lobed fruits mature from green to chocolate to red. 1988 AAS Winner.
Mucho Nacho Hybrid Pepper	pepper - hot	5000	A mucho impressive jalapeno from Mexico, with a big and powerful taste! Jumbo, 4" fruits are fatter, thicker, heavier, a bit hotter, and up to a full inch longer than regular jalapenos and are usually green (they mature red). Plants are vigorous and high yielding, setting heavy loads about a week earlier than is typical of jalapenos.

Red Ember Hybrid	pepper - hot	50000	2018 AAS Winner! A specialty cayenne type with bright red, 1/2 oz. attractive fruits that grow up to 4-1/2" by 1". Versatile peppers have thicker walls and a flavor that is tastier than the traditional cayenne - pleasantly sweet and spicy, with just enough heat without being overwhelming. Plants yield heavily even under cool weather conditions. Excellent fresh, cooked or dried.
Scotch Bonnet	pepper - hot	425000	(Capsicum chinense) 25 seeds per pack. The famous Jamaican Scotch Bonnet bears squash-like peppers with an extremely hot flavor, rivaling that of many Habanero's. Fruits have a good, fruity flavor and an interesting combination of sweet and spice that make them popular for hot sauces and eating fresh. Compact, well-yielding plants. #2308
Takara Shishito	pepper - spicy		60 days. This East Asian variety is usually considered a sweet pepper, but it's included here because about 10% of its fruits are spicy hot. Compact plants are ideal for containers and produce huge yields of slender, 3 1/2-in. by 1-in., glossy, light green fruits. Can't be beat when tossed with a tiny bit of olive oil and cooked over a grill.
Trident	pepper - spicy	250	85 days. An improvement on the "Mosquetero" type that it replaces. Our new hybrid ancho or poblano type is extra-large (6 in. by 3 in.) and performs even better under cool conditions! Vigorous producer of smooth, dark green, glossy, two-lobed fruits that taper slightly to a flat point. Medium heat measuring only 250 to 1,500 Scoville units. Enjoy an extended harvest from productive, tomato mosaic virus resistant plants. Widely adaptable. Ideal for stuffing into chiles rellenos or for frying.