Boyert's Hot & Semi-hot Peppers 2019

1. **ANAHEIM –** 75 days. Long tapered fruits are flat, thick-walled and smooth. Mild pepper is good for roasting. Ripens green to red. 5" x 3". ***500 – 2,500 Scoville units***

2. **ANAHEIM CHILI –** 75 days. ***HEIRLOOM*** Popular chili pepper, ripens deep green to red at full maturity, 7" long; used for canning, freezing or drying.
   1*,500 – 3,000 Scoville units*

3. **ANCHO RANCHERO** – 70 days. **F1** 4-6" heart shaped peppers, great stuffed often dried & ground into chili powder. Dark red/brown when mature**.**
   1,000 – 2,500 ***Scoville units***

4. **BANANA SUPREME (Ethan) –** 65 days. **F1** A big banana on steroids, low-medium heat, very high yields. Peppers are 2" x 8". Plants are 22" making them great for the patio.

5. **BASKET OF FIRE** – 80 days. A compact branching Chili that produces a heavy crop of 2-3inch creamy colored peppers maturing yellow and orange to bright red all over the plant. The unique habit of Basket of Fire makes it a superb choice for hanging baskets as well as pots and containers. ***80,000 Scoville units***

6. **BIGGIE CHILE**– 75 days. **F1** Vigorous, high-yielding variety bears large, Anaheim-type, flat, smooth-skinned peppers that are thick-walled and pungent. Ripens light green to red. 8" x 1.5" ***400 – 700 Scoville units***

7. **BULGARIAN CARROT –** 67 days. ***HEIRLOOM*** 3 ½" long, bright orange peppers have the shape and color of a carrot, but are quite hot. The flavor of these chilies is not only hot, it is also fruity, lending itself to use in chutneys, salsas, sauces, and even hot pepper jelly. ***2,000 – 5,000 Scoville units***

8. **CAROLINA REAPER** - ***New for 2019*** 95 days. Officially the hottest pepper in the world as ranked by Guinness Records, with average ***Scoville units of 1.5 million units***. Fiery red fruit has a unique little stinger tail. Flavor is surprisingly good once you get past the heat. NOTE: Extreme caution should be used when handling seeds and picking fruit. Ripens green to red. Fruit size is 2 x 1.5".

9. **CARIBBEAN RED HOT** – 70 days. ***HEIRLOOM*** Extremely hot, wrinkled, 1 ½ x 1" fruit tapers to a blunt point. Ripens green to red. Perfect for containers as the plant only grows to 14" tall. ***120,000 – 400,000 Scoville units***

10. **CAYENNE LONG SLIM** – 72 days. ***HEIRLOOM*** Fiery hot, green to red, 4" long, dries to a paper like texture, great for chili & homemade salsa. ***30,000 – 50,000 Scoville units***

11. **CHILTEPIN (Tepin)** – 160 days. ***HEIRLOOM*** This is a tiny pea-shaped chili that is no more than ¼" long and wide. This variety is among the hottest peppers available. Fiery little red peppers are popular for spicing up soups and bean dishes. ***100,000 Scoville units***

12. **CHILLY CHILI -** 72 days. ***All American Selections Winner*** Ornamental pepper that is full of color, from yellows to bright orange and red. These edible fruits are perfect for homes with children or curious animals because the fruit, while beautiful, is not as spicy as other varieties. Prefers full sun, but also tolerates indoor or patio plantings. Height: 9-10", 13-14" spread.

13. **CHINESE 5 COLOR –**75 days. Eye-opening little 1" hot pepper in full range of vibrant colors, purple, cream, orange, yellow, red, ornamental, hot, pick and eat.

14. **CHIPOTLE** – 66 days. ***HEIRLOOM*** Medium hot pepper with thick walls. Smoking brings out the spicy wood flavor in this pepper. 1" x 2.5" ***6,000 Scoville units***

15. **EARLY JALAPENO** – 65 days. ***HEIRLOOM*** 5" long and about 1 1/2 inches wide, these cone-shaped, thick-walled fruits are borne in great numbers on very vigorous plants. They are ready to pick when dark green, delivering pure heat! ***2,500 – 8,000 Scoville units***

16. **FAJITA** – 75 days. ***HEIRLOOM*** The best large-fruited, early maturing "hot" 4-lobed bell on the market today, with fruits that are low in pungency and taste great both raw and cooked. Milder than Mexibell. ***100 – 1,000 Scoville units***

17. **GARDEN SALSA** - 73 days. **F1** Peppers are 8" long by 1" across, usually picked green for salsa (they mature red), and classed as medium hot. Peppers get hotter in dry weather. ***1,500 – 2,500 Scoville units***

18. **GHOST** - 85 days. ***HEIRLOOM*** Chili-type pepper ripens green to red. ***1,000,000+ Scoville units***

19. **GIANT ITALIAN ROASTER –** 68 days. **F1** 8-9" long. Improved chili variety offers smooth fruit with thicker walls and slightly more pungent taste when dried. Good plant vigor. Resists Tobacco Mosaic. Ripens mid/dk. green to red. ***1,000 Scoville units***

20. **GOLDEN GREEK PEPPERONCINI** – 62 days. ***HEIRLOOM*** Smaller and lighter in color that regular Pepperoncinis, but still has the same hot flavor. Great for Greek salads and pickling. 1.5" x 4" ***300 – 800 Scoville units***

21. **HABANERO (orange) –** 70 - 90 days. ***HEIRLOOM*** A blistering hot pepper 40 times hotter than Jalapeno! Wrinkled fruit is 1" long and 1.5" wide, with a tapered end. Peppers begin light green then turn to golden-orange. ***150,000 – 325,000 Scoville units***

22. **HABANERO (red) –** 70 - 90 days. ***HEIRLOOM*** Short wrinkled green fruits on 14 to 18-in. plants turn red when mature and pack a searing heat. 1.5" long and 1" wide. ***150,000 – 325,000 Scoville units***

23. **HOLY MOLE** –80 days. ***All American Selections Winner***. **F1** Best known for its distinctive nutty and spicy flavor in mole sauce. 7-9" long peppers start out green then mature to a dark chocolate color. May be used fresh or dried, adding rich, smoky flavor but very little heat to dishes. ***1,000 – 2,000 Scoville units***

24. **HOT HUNGARIAN YELLOW WAX –** 67 days. ***HEIRLOOM*** Hot banana, 5.5" long. Ripens from bright yellow to red. ***5,000 – 9,000 Scoville units***

25. **INFERNO** – 60 days. **F1** Hybrid Hungarian hot wax pepper. Very productive plants bear 8" long, very hot banana peppers with medium-thick flesh. They mature from yellow to red and are larger than older, open-pollinated types of Hungarian Wax. Great for pickling! ***2,500 – 4,500 Scoville units***

26. **JALAPENO –** 75 days. ***HEIRLOOM*** Deep, solid green, 3" long, excellent fresh or pickled, use red or green. Hot and zesty**!** ***2,500 – 8,000 Scoville units***

27. **JALEPENO GIGANTE -** 80 days. Big, delicious peppers for salsa or stuffing. Easy to grow, harvest green or red.

28. **MARIACHI** – 66 days. ***2006 All-American Winner.*** **F1** Mild taste when fresh, roasted or pickled. 4 x 2". Ripens green to red. ***500 – 600 Scoville units***

29. **MEXIBELL** – 75 days. **F1** Hybrid, bell shaped, (3-4 lobes) mildly hot, mild chili flavor that is increased if seeds and ribs are left in. Ripens green to chocolate to red. ***500 – 1,000 Scoville units***

30. **MUCHO NACHO** – 69 days. **F1** A large 4" long jalapeno-type pepper that is hotter than a jalapeno, meaty and great for stuffing. Heavy yields. Ripens green to red. ***9,000 – 12,000 Scoville units***

31. **NUMEX JOE E. PARKER** – 65 days***. HEIRLOOM*** 6-7" long, thick fleshed peppers turn from green to red and are relatively mild to medium in flavor. Ripens earlier than most other peppers of its type. ***1,500 – 3,000 Scoville units***

32. **POBLANO (Ancho) -** 65 days. ***HEIRLOOM*** Called Ancho when dried, Poblano when fresh. This is one of the most popular peppers grown in Mexico. Fully ripened, red fruits are much hotter and flavorful than the earlier picked green ones. ***1,000 - 2,000 Scoville units***

33. **RED HOT CHERRY** - 77 days. ***HEIRLOOM*** Green to red, 1 x 1 ½" peppers ideal for pickling or eating fresh. ***3,000 - 3,500 Scoville units***

34. **SEMI-HOT HUNGARIAN BLOCKY II** - 65 days. **F1** Yellow, blocky pepper, 6" long x 4.5" around with a tapered tip. Set fruit very early and produce abundantly. Mildly hot. ***1,800 - 2,400 Scoville units***

35. **SERRANO TAMPIQUENO–** 75 days. Ripens green to red. A little pepper with a BIG kick. Serranos are **HOT** so be prepared for a real mouth kicking when you use them. Very popular in salsas, sauces, soups and stews. Serranos are not really a drying pepper. Their walls are just too thick and are best used fresh. ***2,500 - 4,000 Scoville Units.***

36. **SPANISH SPICE** – 65 days. ***HEIRLOOM*** Spicy Mediterranean flavor that is neither hot nor sweet. 7" long, dark green peppers are great for grilling or frying because their thin walls cook quickly. Peppers look like a wrinkled Anaheim chili. Continued production throughout the season. ***3,000 – 3,500 Scoville units***

37. **SPORT –** 75 days. ***HEIRLOOM*** Use as a pickled pepper on hot dogs and other sandwiches. Peppers are 1.5 x .5". Medium-hot and an essential condiment in a Chicago-style hot dog. ***500 - 1,000 Scoville units***

38. **SRIRACHA** – 65-70 days. Large and firm, uniformly dark green pepper with beautiful smooth skin and a thick wall. Has a long shelf life and good heat content. Ripens green. Fruit size is 5 x 1/5".

39. **SUPER CHILI –** 75 days. **F1** hybrid, hot, pungent chili pepper, 2 ½" long, AAS winner, green to red, for spicy cuisine or ornamental purposes as well. ***40,000 – 50,000 Scoville units***

40. **SWEET HEAT** – 49 days. ***HEIRLOOM*** Earliest to bear fruit on compact, bushy plants make this pepper perfect for patio plants. 4" long by 1 ½" wide the fruits are sweet and mildly spicy like a pepperoncini, with a smoky flavor. Sweet Heat can be harvested green or red and is perfect for grilling or salsa. ***300 - 500 Scoville units.***

41. **TABASCO –** 80 days. ***HEIRLOOM*** Fiery-hot, this is the one that made Tabasco sauce famous. Light yellow-green peppers, 1.5" long, turn to red and grow on tall plants. ***30,000 – 50,000 Scoville units***

42. **THAI HOT –** 90 days. ***HEIRLOOM*** EXTREMELY HOT, 3" long, thin-fleshed peppers. Clusters of bright red peppers ripen on the tops of small & low growing plants. ***50,000 – 100,000 Scoville units***

43. **ZIZZLER II – Hot Banana** – 55 days. ***HEIRLOOM*** Light yellow fruits are 8" or more in length and 2" around. ***3,000 – 5,000 Scoville units***