

## **Boyert's HOT & SEMI-HOT PEPPERS 2010**

1. **ANAHEIM CHILI** – 75 days, popular chili pepper, ripens deep green to red at full maturity, 7” long; used for canning, freezing or drying. **500 – 2,500 Scoville units**
2. **ANAHEIM TMR 23** - 75 days. This “California Green Chile” has fruit of 8” x 2” in size. Thick walled, ranging in color of green to red when mature. **1,500 – 3,500 Scoville units**
3. **ANCHO RANCHERO** – 70 days. 4-6” heart shaped peppers, great stuffed often dried & ground into chili powder. Dark red/brown when mature. **1,000 – 2,000 Scoville units**
4. **BIG CHILE** – 68 days. Mildly flavored, 8-10” long. Ripens green to red. Used for roasting, peeling, and including into cooked dishes. **400 – 700 Scoville units**
5. **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 chiles 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**
6. **CARIBBEAN RED HOT** – 110 days. Extremely hot, wrinkled, 1.5x1” fruit tapers to a blunt point. Ripens green to red. **445,000 Scoville units**
7. **CAYENNE LONG RED SLIM** – 72 days, fiery hot, green to red, 4” long, dries to a paper like texture, great for chili & homemade salsa. **30,000 – 50,000 Scoville units**
8. **CHERRY BOMB** – 65 days. Bears round, thick-walled 2.5” x 1.5”; green to red peppers. Medium-hot pungency with about 20% less heat than a Jalapeno. **2,500 – 5,000 Scoville units**
9. **CHILTEPIN** – 95 days. This is a tiny pea-shaped chile 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. **50,000 - 100,000 Scoville units**
10. **GARDEN SALSA** – 65 days, Hybrid, medium hot; same as Jalapeno, 8-9 “ long, green to red color, best for salsa, high yields. – Ripens dark green to red. **2,500 – 4,000 Scoville units**
11. **GOLDEN GREEK PEPPERONCINI** – 62 days. Smaller and lighter in color than regular Pepperocinis, but still has the same hot flavor. Great for Greek salads and pickling. **100 – 500 Scoville units**
12. **HABANERO (orange)** – 95 days, 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**
13. **HOLY MOLE** – 80 days. 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 – 1,500 Scoville units**

14. **HOT HUNGARIAN YELLOW WAX** – 67 days, hot banana, 5.5” long. Ripens from bright yellow to red. *5,000 – 15,000 Scoville units*
15. **HUNGARIAN SEMI-HOT BLOCKY II** – 65 days. Yellow pepper, 6” long x 4.5” around. Set fruit very early and produce abundantly. Mildly hot.
16. **INFERNO** – 60 days. 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!  
*3,000 – 4,000 Scoville units*
17. **ITALIAN ROASTER** – 68 days. 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.
18. **IXTAPA HYBRID** – 78 days. Jumbo-size, 4” long jalapenos have thick walls and offer just a little more heat than regular jalapenos. Their large size makes them perfect for stuffing or in salsas. *4,000 – 6,000 Scoville units*
19. **JALEPENO** – 75 days. Deep, solid green, 3” long, excellent fresh or pickled, use red or green. Hot and zesty! *2,5000 – 8,000 Scoville units*
20. **KUNG POA HOT** – 85 days. Thin-walls make the drying process fast. Very hot flavor. Great for Asian stir-fry. Ripen green to red. 4.5 x 5”. *10,000 Scoville units*
21. **MARIACHI** – 66 days. *2006 All-American Winner* Mild taste when fresh, roasted or pickled. 4 x 2”. Ripens green to red. *500 – 600 Scoville units*
22. **MEDIUM HOT HUNGARIAN BANANA** – 55 days. Long yellow with medium heat; 8” x 2”. Use fresh, canned, or in salsa. *600 Scoville units*
23. **MEXIBELL** – 75 days, Hybrid, bell shaped, mildly hot, mild chili flavor that is increased if seeds and ribs are left in. Ripens green to chocolate to red. *100 – 1,000 Scoville units*
24. **MUCHO NACHO** – 75 days; Hotter than standard jalapenos, meaty 4” long, great for stuffing, heavy yield. Resists Potato Virus Y. Ripens green to red. *2,500 – 4,500 Scoville units*
25. **NUMEX JOE E. PARKER** – 65 days. 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*
26. **SEÑORITA HYBRID** – 60 days. A very mild version of Jalapeno. Larger than a Jalapeno, these peppers are 3” long. Used in Mexican cuisine when it call for less heat. *300 – 400 Scoville units*

27. **SERRANO** – very hot chile called for in many recipes. Candle-flame shaped fruits are 2 ¼” long, green then red at full maturity. Suitable for salsas and sauce recipes as well as eating fresh. Vigorous bearer. *10,000 – 22,000 Scoville units*
28. **SLABAUGH’S “SUPER-HOT”** – Mr. Slabaugh says this heirloom variety of hot pepper is hotter than a Jalapeno. Eat them fresh in the green stage and pick to dry as they start to turn red. Grind and use in sauces and chile. Only grows 2-2.5" long. One of the hottest around.
29. **SPANISH SPICE** – 65 days; 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 chile. Continued production throughout the season. *3,000 – 3,500 Scoville units*
30. **SPORT** – 75 days. 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.
31. **SUPER CHILE** – 75 days, 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*
32. **TABASCO** – 80 days. Fiery-hot, this is the one that made Tabasco sauce famous. Light yellow-green peppers turn to red and grow on tall plants. *30,000 – 50,000 Scoville units*
33. **THAI HOT** – 90 days, 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*
34. **ZIZZLER II HOT HUNGARIAN BANANA** – 55 days Light yellow fruits are 8” or more in length and 2” around. Outstanding yields. *3,000 – 3,500 Scoville units*