

## **BOYERTS HOT & SEMI-HOT PEPPERS “2008”**

1. **ANAHEIM CHILI** – 75 days, popular chili pepper, ripens deep green to red at full maturity, 7” long; used for canning, freezing or drying.
2. **ANCHO RANCHERO** – 70 days. 4-6” heart shaped peppers, great stuffed often dried & ground into chili powder. Dark red/brown when mature.
3. **BIG CHILI** – 68 days; mildly flavored, 8-10” long. Ripens green to red. Used for roasting, peeling, and including into cooked dishes.
4. **BULGARIAN CARROT** – 67 days. 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. Bulgarian heirloom
5. **CARIBBEAN RED HOT** – 110 days. Extremely hot, wrinkled, 1.5x1” fruit tapers to a blunt point. Ripens green to red. *445,000 Scoville units*
6. **CAYENNE LONG RED SLIM** – 72 days, fiery hot, green to red, 4” long, dries to a paper like texture, great for chili & homemade salsa.
7. **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.
8. **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. *100,000 Scoville units*
9. **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.
10. **GOLDEN GREEK PEPPERONCINI** – 62 days. Smaller and lighter in color that regular Pepperocinis, but still has the same hot flavor. Great for Greek salads and pickling.
11. **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.
12. **HABANERO (red)** – 95 days. This bright red version of Habanero is one HOT PEPPER!! The fruit shape and size are much like the regular Habanero, wrinkled 1” to 1.5” long peppers with a tapered end. These peppers will turn brilliant red upon maturity and grow n abundance. Hot – Hot – Hot *285,000 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.
14. **HOT HUNGARIAN YELLOW WAX** – 67 days, hot banana, 5.5” long. Ripens from bright yellow to red.
15. **HUNGARIAN SEMI-HOT BLOCK** – 60 days. 6” long, yellow, high yield, good for pickling.
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!
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.
19. **JALEPENO** – 75 days. Deep, solid green, 3” long, excellent fresh or pickled, use red or green. Hot and zesty! *25,000 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. Resistant to Tobacco Mosaic Virus.
22. **MEDIUM HOT HUNGARIAN BANANA** – 55 days. Long yellow with medium heat; 8” x 2”. Use fresh, canned, or in salsa.
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.
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.
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.

26. **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.
27. **SLABAUGH’S “SUPER-HOT”** -
28. **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.
29. **SUPER CHILI** – 75 days, Hybrid, hot, pungent chili pepper, 2 ½” long, AAS winner, green to red, for spicy cuisine or ornamental purposes as well.
30. **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.
31. **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.
32. **ZIZZLER II HOT HUNGARIAN BANANA** – 55 days Light yellow fruits are 6” long.