

Spring Sale Pepper Inventory 2024

Variety Name	Species Name	Type	Scoville Units	Days to Harvest	Origin	Flavor profile	Use
7 Pot Barrackpore	C. chinense	extreme hot	1000-1300K	80-100	Trinidad	Sweet, fruity, bright, bitter	Dried, chili powder; hot sauce, salsa
7 Pot Chocolate	C. chinense	extreme hot	923-1853K	150-170	Trinidad	Sweet, fruity	Dried, chili powder; hot sauce, salsa
Aji Amarillo	C. baccatum	hot	30-50K	85	Peru	Fruity, berry-like	Spanish and Peruvian dishes
Aji Cachucha aka Aji Dulce	C. chinense	mild-sweet	0-1K	90-100	Puerto Rico	Sweet, tropical, smoky	Salads, stir-fried, sofrito, Carribean dishes
Aji Cristal	C. baccatum	medium	30K	90	Chile	Citrusy, fruity	Fresh, cooked, salsa
Aleppo	C. annuum	medium	10K	80-90	Syria	Raisin-like, hints of cumin	Dried, chili powder
Apple Hungarian	C. annuum	mild-sweet	0-1k	70-80	Hungary	Sweet, fruity	Roasted, baked, grilled, fresh
Bhut Jolokia Orange	C. chinense	extreme hot	855-1041K	150+	India	Citrusy, sweet	Hot sauce, jams, chili powder
Bishop's Crown	C. baccatum	medium	5-30K	90-100	Barbados	Sweet	Marinades, hot sauces, jellies, salsas, stuffed
Black Hungarian	C. annuum	medium	2.5-10K	70+	Hungary	Mild, sweet	Roasting, cooking, stuffing
Blot	C. annuum	mild-sweet	0K	70-80	Eastern Europe	Sweet	Fresh, stuffed, fried, grilled, pickled
Brazilian Moruga	C. chinense	extreme hot	2000-2100K	165+	Brazil	Fruity	Fresh, chili powder
Bulgarian Carrot	C. annuum	medium	20-30K	70+	Russia	Sweet, tangy	Salsa, roasted, stir fry, grilled
Carolina Reaper	C. chinense	extreme hot	1500K	90-150	US	Sweet, fruity	Dried, chili powder; hot sauce, salsa
Chili Tepin/Chiltepin	C. annuum var. glabriuscum	hot	50-100K	110-120+	US/Mexico	Rich, sour	Hot sauce, salsa, chili powder/flakes
Chocolate Fatali	C. chinense	extra hot	125-325K	70-79	Africa	Smoky, earthy, floral, citrusy	Citrus hot sauces, salsas; pepper powder
Craig's Grande Jalapeño	C. annuum	medium	4-8.5K	72	US	Sweet, fruity, citrusy	Fresh, pickled, dry, roasted
Dragon's Toe	C. chinense	hot	30-100 k	85+	Southern China	Sweet, pungent	Fresh or roasted in Asian foods; grilled
Early Jalapeño	C. annuum	medium	2.5-8K	60-70	Mexico	Sweet, fruity, citrusy	Fresh, pickled
Etiuda	C. annuum	mild-sweet	0K	75	Poland	Sweet, citrusy	Fresh, in cooking
Fish	C. annuum	medium	5-30K	80-90	Carribean	Sweet, fruity, spicy	Sauces, pickled, fresh, stuffed
Goronong Habanero	C. chinense	extra hot	150-300K	90-100	Malaysia	Fruity	Fresh,
Jamaican Yellow Mushroom	C. annuum	extra hot	100-200K	100	Jamaica	Citrusy, fruity	Salsa, hot sauces, cooking
Jimmy Nardello	C. annuum	mild-sweet	0K	58	US	Intensely sweet	Fresh, fried, dried, relishes, frozen
Jupiter Red Bell	C. annuum	mild-sweet	0K	75	US	Classic sweet bell	Fresh, salads, dips, stuffed, tempura
Lipstick	C. annuum	mild-sweet	0K	60-70	US	Sweet pimento	Fresh, roasted, fried, baked
MA Wartryx Yellow	C. chinense	extreme hot	1000+K	90+	US	Sweet, fruity, citrusy	Chili powder
Magnum Habanero	C. chinense	extra hot	100-350K	80-100	Carribean	Fruity	Hot sauce, chili powder, jerk sauce
Orange Rocoto	C. pubescens	hot	30-50K	110	Andes Mountains	Fruity, citrusy	Salsa, hot sauces, cooking
Pepper Joe's Cayenne Blend	C. annuum	hot	30-50K	80+	US	Variety	Seasoning, dried, fresh
Pippin's Golden Honey	C. annuum	mild-sweet	0K	60-80	US	Sweet	Pickling, salads, salsas, sauces
Poblano	C. annuum var. annuum	mild-sweet	1-1.5K	65	Mexico	Sweet, smoky, earthy	Fresh (poblano), dried (ancho), pickled
Puma	C. annuum	extra hot	300-400K	70-90	US	Sweet, smoky	Hot sauce,
Purple Beauty	C. annuum	mild-sweet	0K	70-80	US	Sweet	Salads, dressings, desserts, roasted, grilled
Purple Serrano	C. annuum	medium	8-22K	85+	Mexico	Sweet, spicy	Pico de gallo, salads, salsas
Red Savina Habanero	C. annuum	extra hot	350-577K	90+	US	Citrusy, smoky, fruity	Hot sauce, salsa, soup, jerk rub, marinade
Shishito	C. annuum	mild-sweet	0-.2K	60+	Japan	Citrusy, smoky	Grilling, sauteing
Yellow Devils Tongue	C. chinense	extra hot	125-325K	90+	US	Sweet, fruity, citrusy	Salsa, hot sauces, cooking