

PEPPERS

Pepper, Aji Dulce - Same shape, size, color and aroma as habanero, but is sweet, spicy and delicious, with only a trace of heat. Overtones of black pepper and coriander. Saute with vegetables, rice and bean dishes, paprika or herbal vinegars.

Pepper, Ajvarski- 6-7" broadly wedge-shaped pods that ripen to rich red. Incredibly fragrant and tasty. Thick-fleshed fruits are great for roasting.

Pepper, Alma Paprika -Highly productive plants with thick-walled cherry-type fruit. Dry and grind for spice, they are sweet yet have a distinctly spicy flavor - milder than jalapeno, but still warm enough to be tasted. Red when fully mature.

Pepper, Anaheim -75-80 days Mildly hot pepper with a thick wall. Use in chiles rellenos, soups and stews. Rich, mellow flavor. Beautiful dried as well.

Pepper, Arroz Con Pollo- 80 days. A Caribbean "seasoning" pepper. High yields, best harvested orange to red. Looks like a habanero, but no heat. Great smoky flavor.

Pepper, Ashe County Pimento-52 days Prolific and sweet, bright red and thick fleshed. Fairly cold hardy for a pepper, produces early and late. Great raw or for cooking, roasting and canning.

Pepper, Big Jim- 77 days. Largest of all chiles at 10-12"long. Perfect for chile rellanos! Medium-hot fruits. 24-30 pods on each plant ripen about the same time.

Pepper, Biquinho- 55 days. "Little Beak"pointed, yellow peppers. Marginally tart with a tiny bit of heat. Often pickled in vinegar but also good raw or cooked. A burst of fruity tang with a nice crunch.

Pepper, Black Hungarian - Ornamental and delicious. Unique black fruit are shaped like Jalapenos. Mildly hot and delicious.

Pepper, Bonnet Sweet- A sweet spin on the Caribbean scorcher. Flesh is tropical sweet with the smokiness of a hot pepper, but clocks in at less than a Jalapeno.

Pepper, Brazillian Starfish- Darling star-shaped, bright red fruit. Complex floral and fruity tones offset by medium heat. Always juicy and quite sweet. Late, but prolific.

Pepper, Bull Nose 75 days. Delicious red, good-sized bell for salads or cooking. Prolific.

Pepper, California Wonder Orange - 75 days. Vibrant orange pepper is great for stuffing, salads or snacking. Crisp and flavorful.

Pepper, Chervena Chushka - 85 days. Bulgarian heirloom that produces plentiful long triangular sweet peppers. Thick skin great for roasting or fresh. Ripens to fire engine red.

Pepper, Cheyenne Chilli - F1 hyb. 64 days. Early ripening Cayenne-type plant produces masses of sweet and medium-hot, 5-6" green fruits that turn to red throughout summer. Use fresh or cooked. Compact plant.

Pepper, Criolla De Cocina- Nicaraguan sweet and mouthwatering pepper is 4", fragrant, richly flavored, and deep red when ripe.

Pepper, Criolla Sella- 90 days. Heirloom from Bolivia. 3" long yellow/yellow-orange peppers have superb flavor and a hint of citrus. Medium-hot.

Pepper, Czech Black- 58 days. From green to black to red, these highly ornamental peppers are 1x 2 1/2" and flavorful with a medium-hot heat when red.

Pepper, Early Hungarian Sweet- Wax pepper is great for pickling, salads or sandwiches. Pick anytime between light yellow to orange-red. 6-8" fruit.

Pepper, Early Jalapeno – Popular 3", thick-walled, deep green to red hot pepper great in nachos or salsa. 60-65 days

Pepper, Elephant Trunk- Spicy cherry red 10-12"long pods. Stake to avoid fruits dragging on the ground. Great for containers. Fleshy, sweet, and pleasantly hot. Use for pickling, catsups, and bottled sauces. A later season pepper - worth it.

Pepper, Fooled You Jalapeno- 65 days. Perfect for making mild sauces, salsas and stir-fry. Flavor without the heat!

Pepper, Gamba- 62 days. Deep red at maturity. Great as a frying or stuffing pepper. Thick, meaty flesh holds well and sweetens with cooking. Stir-fry!

Pepper, Habanada- A truly heatless habanero. Snacking pepper with fruit and floral notes, and NO HEAT. 2-3", tangerine color.

<p>Pepper, Habanero – Blocky, wrinkled peppers with 215,000 Scovilles of heat! 1-2"long bright orange fruit. 90 days</p>
<p>Pepper, Hungarian Paprika - 70 days Excellent color and sweet, spicy flavor. 18" plants, 5" peppers. Grind the dried peppers for superb paprika!</p>
<p>Pepper, Hungarian Sweet 55 days. Early, large wax sweet pepper. 2 1/2"x 4"long. Use for sandwiches, salads and frying.</p>
<p>Pepper, Jalapeno – Popular 3", thick-walled, deep green to red hot pepper great in nachos or salsa</p>
<p>Pepper, Jasmyn Rissie- 62 days. Cute squat pepper with lots of sweetness, intense fruity pepper flavor with mild heat. Red at maturity</p>
<p>Pepper, Jimmy Nardello– Italian long, thin-skinned frying pepper dries well and has a rich flavor. Deep red, prolific.</p>
<p>Pepper, Lemon Drop- 2' plants are covered with lemony-yellow, thin-walled, conical fruits typically 2-3" long. A seasoning pepper from Peru. Amazing fruity hot flavor -great for hot sauce.</p>
<p>Pepper, Lesya- The sweetest pepper ever? Thick flesh, bright red heart shaped fruits have an intensely juicy texture. Easy to grow and a crowd pleaser!</p>
<p>Pepper, Leutschauer Paprika- Drying pepper loadedwith medium-hot fruits with a sweet aroma and crisp texture. Terrific for smoking, drying and grinding to a delicious powder.</p>
<p>Pepper, Manganji - Traditional variety from Kyoto, Japan. Complex sweet flavor and soft skin makes this popular heirloom favored and very versatile.</p>
<p>Pepper, Melrose- Superb fryer from Italy. 4" brilliant red fruit produce early, with rich and very sweet flavor. Great fried or fresh.</p>
<p>Pepper, Numex Joe E. Parker- 6-8"long, ideal for roasting, stuffing, canning, or fresh. Thick walls with few seeds and BIG yields. Red when mature, mild heat.</p>
<p>Pepper, Paradicum Alaku Sarga Szentes - Hungarian pepper that is yellow and squat pumpkin shaped. Tremendous flavor. Very thick, crisp and juicy flesh!</p>
<p>Pepper, Pasillo Bajio – 80 days. Mild-sweet-hot. Dark green, turning brown as it ripens. Used in Mexican "mole" sauces</p>

Pepper, Poblano – The pepper for chili rellenos. Mildly hot flavor, perfect for stuffing. Aka ancho chili when smoked and dried. 80days

Pepper, Red Bell- 70 days. Sweet with medium thick walls. Grill on the BBQ!. Stores well also.

Pepper, Red Cherry 70 days. This red bonbon shaped sweet pepper are great for lunch box treats, pickling, canning and stuffing. They not only look like cherries, but have some cherry flavor too!

Pepper, Santa Fe Grande - 75 days. Mildly hot pepper with conical, blunt-tipped fruits. 1 1/2" wide by 3 1/2" long. Medium-thick walls and ripen from yellow to orange to red. 2' plants have heavy yields. Great for pickles, canning and salsa.

Pepper, Serrano – Vigorous grower of hot, pungent pepper popular for pickling and salsa. A great choice for pico de gallo. 80 days.

Pepper, Sheepsnose Pimento - Ohio heirloom. Gorgeous cheese-type, ripens to red. Round and ribbed. Long keeps in the fridge. Smaller than other bells with great flavor.

Pepper, Sugar Rush Peach- Snacking pepper with a bit of heat. Super sweet, tropical flavored flesh combined with seeds that bring a smoky, complex heat. High yields

Pepper, Sunbright Golden Bell- 75 days. Calif. Wonder type that turns from green to bright golden-yellow. Stuff or cut up for salads and dipping.

Pepper, Super Shepherd 66 days. From green to brown to red, this Italian sweet pepper is productive and versatile. Early yields of thick, juicy flesh is good fresh, fried or pickled. 2x4".

Pepper, Sweet Banana- 70 days. Heavy yields of attractive, banana-shaped 6" peppers. Ripen from green to yellow to orange and crimson red. Harvest anytime, but will sweetest when red. Use in salads, frying and freezing.

Pepper, Takara Shishito hyb 60 days. East Asian variety that is a sweet pepper with 10% having a surprise heat. Compact plants great for containers. Large yields of 3 1/2"x 1" glossy, light green fruits. Toss with a bit of olive oil and cook over a grill!

Pepper, Tam Jalapeno - A very tasty, mild Jalapeno-type; the same delicious flavor but with much less heat. Productive!

Pepper, Zavory- 109 days. A habanero type without the heat. Bright scarlet fruits with a simpler, sweeter flavor. Less wrinkled than Aji Dulce.