

PEPPER VARIETY	DAYS	Scoville	Rating	HEAT	FRUIT	COMMENTS
					SIZE	
Anaheim (Both Organic and Conventional)	75	1,000	1,500	Medium	7.5 x 2 inches	Deep green fruit turns to red. Excellent for canning, freezing or drying.
Anaheim, Barker's Hot Pepper	85	15,000	30,000	Hot	5-7 inches	Heirloom. One of the hotter Anaheims. Becomes hotter as it matures.
Anaheim, Joe E. Parker (Both Organic and Conventional)	75-80	1,000	1,500	Medium	6-8 x 2 inches	Crisp flesh with mild heat and excellent flavor. Great for stuffing, rellenos.
Anaheim, Sandia	75-85	1,500	2,500	Medium	6-7 inches	Versatile pepper is excellent for rellenos, roasting, or salsa. Mature peppers are hotter.
Anaheim, Sonora	90	300	600	Mild	10 x 1.5"	Mildly hot. Excellent drying and frying pepper. Resistant to TMV.
Anaheim, Spitfire	60-85	90	130	Mild	7-9 inches	Mild Anaheim, green to red, heavy yeild, large fruit
Ancho Biggie Chili	68	500	500	Mild to Medium	9 inches	Early maturity, high yields, impressive thick-walled peppers.
Ancho Poblano (Both Organic and Conventional)	68	600	1,800	Mild to Medium	5 x 2.5 inches	Mildly hot, rich flavor favored for rellenos. Fruits become hotter if left to mature on the vine.
Armageddon	95	1,200,000	1,200,000	Insanely Hot	1-2 inches	Super hot chili. Wear gloves when handling this pepper.
Aurora Hot Ornamental	60-75	30,000	50,000	Very Hot	1-2 inches	Peppers are an array of candy like colors with yellow, orange, and purple
Banana, Sweet (Both Organic and Conventional)	70-75	0	0	Sweet	6 inches	Mild sweet pepper matures to red. AAS winner. Banana shaped.
Bell, Better Belle (Both Organic and Conventional)	65	0	0	Sweet	3.5 - 4.5 in.	Thick walled blocky pepper. Very sweet.
Bell, Big Bertha (Both Organic and Conventional)	75-80	0	0	Sweet	7 x 4 inches	Largest elongated pepper available. Ideal for stuffed peppers.
Bell, Cal Wonder Golden (Both Organic and Conventional)	73	0	0	Sweet	4 x 4 inches	Golden yellow at maturity. Thick walled, meaty and very sweet.
Bell, California Wonder	75-80	0	0	Sweet	4-5 inches	Dark green, blocky fruit matures to red. A favorite since 1928.
Bell, Chocolate Beauty	75	0	0	Sweet	3-4 inches	Cola red, very sweet and delicious. Tolerant of cool nights.
Bell, Colossus	70	0	0	Sweet	6 x 6 inches	Extra large, blocky, sweet bell peppers. Good for cool season gardeners.
Bell, Early Summer	70-75	0	0	Sweet	4-5 x 4.5 in.	Extra large, dark green to yellow pepper. Fruit are smooth, glossy, with thick walls and a uniform blocky shape. Excellent disease resistance.
Bell, Fat N Sassy	65	0	0	Sweet	4 - 5 inches	Blocky, thick walled, perfect for stuffing. Early maturing, with a mild, sweet flavor.
Bell, Goliath Gold Rush	72-75	0	0	Sweet	3.5 x 4 inches	Matures from green to bright yellow. Sweet, flavorful and crispy.
Bell, King of the North Organic	65-75	0	0	Sweet	6 x 4 inches	Red blocky bell pepper. Very good for short and cool season gardeners.
Bell, Northstar	60 days	0	0	Sweet	4 x 3.5 inches	Early season blocky pepper sets fruit even under adverse conditions.

Bell, Orange Blaze	65-70	0	0	Sweet	3-4 x 1.5 in.	Very sweet flavor at full orange color. AAS winner. Good disease resistance.
Bell, Purple Beauty (Both Organic and Conventional)	70	0	0	Sweet	4 inches	Deep purple, thick walls. Use for salads, sandwiches, or stuffing
Bell, Red Beauty	70-75	0	0	Sweet	3-4 inches	Early, prolific producer. Sweet green fruit matures to red.
Bell, Red Bull	75 - 80	0	0	Sweet	4 - 6 inches	Produces strong, heavy sets of thick walled, candy apple red fruit. Good disease resistance.
Bell, Sweet Orange Organic	70-80	0	0	Sweet	4 inches	Matures to bright orange. Good stuffed, sliced, in salads.
Bell, Yankee Organic	60-80	0	0	Sweet	4 inches	Green bell matures to red. Thick walled. Early.
Bell, Yolo Wonder	72-75	0	0	Sweet	4 inches	Emerald green fruit turns to scarlet. Good all-purpose pepper.
Big Jim	75-80	1500	2500	Mild	10 inches	Green to red fruits that are 10-12" long
Buran	90	0	0	Sweet	4 inches	Very Sweet pepper, even when green. Great for dry areas
Burning Bush	85	180,000	180,000	Extremely Hot	3 inches	Wrinkled lantern shaped Habanero type pepper. Hot with a touch of sweet.
Burpee Cajun Belle	61	100	1,000	Mild	2-3 inches	All the flavor of a bell with mild, spicy heat. Perfect for containers.
Burpee Dragon Roll	65-70	0	200	Mild	3-5 inches	Shishito type pepper, milder than jalapeno. Great fresh as a snack or grilled.
Burpee Great Stuff	75	0	0	Sweet	7 x 5 inches	Enormous peppers mature from green to red. Perfect for stuffing or roasting.
Burpee Jalapeno Gigante	80	2,500	5,000	Hot	4-5 inches	Produces jumbo delicious peppers perfect for salsa or poppers.
Burpee Mama Mia Giallo	85	0	0	Sweet	7-9 inches	Award winning bright Golden Italian pepper. Can be grown in large pots.
Burpee Mosquetero	80-90	250	1,500	Mild to Medium	6-7 inches	Attractive poblano that is perfect for rellenos. Hotter when matures.
Burpee Sweet Heat	52	0	0	Mild	3-4 inches	Very early. Mildly spicy, high in vitamin C content. Good in containers.
Candy Cane Chocolate Cherry	70-75	0	0	Sweet	3.5 x 2.5 inches	Sweet, crisp snacking pepper has chocolate and cherry stripes.
Carmen	75	0	0	Sweet	6 x 2.5 inches	Matures earlier than similar types - good for short season. Horn shaped. Great Italian fry pepper!
Carolina Reaper (Organic & Conventional)	70-75	1,641,000	2,200,000	Insanely Hot	2-3 inches	Currently the hottest pepper in the Guinness World Book. Chubby little red fruits. Wear gloves when handling to avoid burns.
Cayenne (Both Organic and Conventional)	70-73	30,000	50,000	Very Hot	2-6 inches	Fruit is long, wrinkled, and thin skinned with a pungent and very fiery flavor.
Cayenne, Long Red (Organic & Conventional)	75	20,000	40,000	Very Hot	5 x .5 inches	Flavor is red hot and best used in very hot dishes. Pencil shaped fruits.
Cayenne, Long Slim (Heirloom)	70-75	30,000	50,000	Very Hot	5-6 x .5 inches	Very hot, thin skinned, wrinkled fruit used fresh or dried and ground for cayenne pepper. Excellent for seasoning pickles and salsa.
Cayenne, Ring of Fire	60	70,000	85,000	Very Hot	4 inches	It "burns, burns, burns" just like the song. Early smooth cayenne pepper.
Chiltepin	80-90	50,000	100,000	Very Hot	.25 x .25	High yields of tiny, very hot peppers. Matures from green to orange to red. Good for northern gardens and containers.
Confetti	65-70	0	0	Sweet	2-3 inches	Mini bell pepper with variegated foliage. Matures from green to red. Crunchy, sweet flavor. Good for containers.

Corno Di Toro	68	0	0	Sweet	8-10 inches	Elongated red peppers shaped like a bull's horn. Great fried or grilled.
Desperado	60-70	50	500	Mild	7.5 x 1.5 In.	Anaheim type mild pepper. Enjoy roasted, or dried.
Devil's Tongue	90	125,000	325,000	Extremely Hot	1.5 x 3 inches	Fruity - citrus sweetness. Slightly thicker walls than other habanero types. Matures from green to yellow.
Fish Pepper	80-85	5,000	30,000	Hot	1.5 x 2 inches	Matures from yellow to green with stripes. Used in fish dishes, earning them the unusual name.
Fresno (Both Organic and Conventional)	85	5,000	10,000	Hot	3 x 1.25 in.	Jalapeno type, but hotter than most jalapenos. Can be used green or red.
Garden Salsa	73	2,000	4,500	Medium to Med Hot	8-9 inches	Heat level is similar to jalapeno, making it perfect for homemade salsa. High yields.
Ghost Pepper (Bhut Jolokia Chocolate)	85	800,000	1,000,000	Insanely Hot		Slightly sweeter than the other ghost pepper with a hint of smokey. Same extreme heat.
Ghost Pepper (Bhut Jolokia) (Both Organic and Conventional)	85	1,000,000	1,000,000	Insanely Hot	2-3 inches	Guinness World Records certified this as one of the hottest in the world in 2007. Wear gloves.
Giant Marconi (Both Organic and Conventional)	63	0	0	Sweet	8 inches	AAS winner 2001. One of the biggest Italian sweet peppers.
Gypsy	60	0	0	Sweet	5 x 2 inches	Bell hybrid producing long, yellow flattened fruit. Very sweet when ripe.
Habanero Burning Bush	85	180,000	180,000	Extremely Hot	1.5 x 3 inches	Hot pepper with a touch of sweet. Turns a flaming peach-orange when ripe.
Habanero Orange	90	250,000	350,000	Extremely Hot	2 x 1.5 inches	Lantern shaped, red-orange color. Heat with intense effects. Unique fiery floral flavor.
Habanero Organic	75-100	100,000	350,000	Extremely Hot	2 x 1.5 inches	Small, wrinkled, lantern shaped fruit. One of the hottest around. High yields.
Habanero Red	85	250,000	350,000	Extremely Hot	1.5 x 1.5 inches	Similar to Orange Habanero peppers, but red in color.
Hatch Green Chili	75	2,000	4,000	Medium	6 x 10 inches	Flavorful, versatile green chili pepper from New Mexico. Popular. Haritage Big Jim
Havasu Sante Fe	60-80	3,000	5,000	Medium Hot	3.5 x 2 inches	Pale yellow peppers that turn orange and then red when ripe
Highlander	65	1,000	1,500	Medium	6-7 inches	Anaheim like pepper that's early maturing and known for it's high yeilds
Holy Mole	80	1	1,000	Mild	7-9 inches	Long green peppers mature to chocolate color. Distinctive nutty, spicy flavor.
Hot Banana	67	10,000	10,000	Hot	6 x 2 inches	Banana shaped yellow fruit turns red when mature
Hot Portugal	65	5,000	30,000	Very Hot	5-8 inches	Thin and crisp flesh, with a subtle, sweet taste that can range from mild to very Hot. Can be eaten green or red.
Hugarian Yellow Wax Hot Organic	55-85	5,000	15,000	Hot	5-6 inches	Long, yellow, waxy hot pepper. Matures to red. Good roasted, fried, or pickled. Heat varies with batch, growing conditions.
Hungarian Wax Hot	65-70	2,500	8,000	Medium Hot to Hot	6-9 inches	Yellow fruit ripens to orange then red. Commonly used for canning or pickling.
Italian Pepperoncini	60-80	100	500	Mild	2-6 inches	Mild, slightly sweet and tangy with gentle heat
Italian Roaster	70-85	1	1,000	Mild	8-9 inches	Tapered thin walled pepper ideal for grilling. Great addition to burgers and sandwiches.

Jalapeno (both organic and conventional)	70-75	2,500	5,000	Medium Hot	3 x 1 inch	The most popular pepper in the US. Thick walled, dark green fruit with rounded tips.
Jalapeno, Big Guy	69	2,500	5,000	Medium Hot	5 x 1 inch	Large jalapeno perfect for pickling, stuffing or slicing.
Jalapeno, Chipotle	60-90	2,500	10,000	Hot	3-6"	To get a true Chipotle pepper they must be dried and smoked
Jalapeno, Emerald Fire	90	2,500	2,500	Medium Hot	3.3 x 1.2	AAS Winner. Extra large, tasty pepper. Great for stuffing, grilling or salsa.
Jalapeno, Gigante II	80	2,500	5,000	Medium Hot	2 x 4-5 inches	Grows easily in paito containers and is great for salsas.
Jalapeno, Jalafeugo	70	4,000	6,000	Medium Hot to Hot	3-4 inches	The hottest jalapeno around. Consistently high yields. Resistant to cracking.
Jalapeno, Pot-a-Peno	60-65	2,500	8,000	Medium Hot to Hot	3 x 4 inches	AAS winner. Fun, cascading jalapeno perfect for hanging baskets. Traditional spicy zip. Ripen to red for a sweet, spicy flavor.
Jalapeno, Purple	72-75	2,500	8,000	Medium Hot	4-6 inches	Smaller jalapeno that matures from green to purple to dark red. Can have all 3 colors on plant simultaneously.
Jalapeno, Siracha	65-70	1,000	2,500	Mild to Medium	5 x 1.25 inches	Dark green, firm and thick walled. Let peppers turn red before harvesting.
Jalapeno, Spicy Slice	65	4,000	6,000	Hot	4-5 inches	Green stage is hot as they mature to red they turn to a sweeter red.
Jalapeno, Sweet Poppers	70-75	0	0	Sweet	3 x 1 inch	No heat jalapeno peppers give you all the flavor without the burn.
Jimmy Nardello's Italian Fry Organic	70-80	0	0	Sweet	5-8 inches	Bright green and red banana shaped pepper. Sweet and light. Great for frying. Heirloom.
Just Sweet	65-75	0	0	Sweet	1-3 inches	Yellow/orange elongated mini bell pepper. Sweet and tart with aromatic accents. AAS winner 2019.
Lumpre Dynamite	75	9,000	10,000	Hot	7 x 1 inch	Anaheim type hot pepper. Enjoy roasted, fried or dried for spice powder.
Lunchbox Mix	75-83	0	0	Sweet	2-3 inches	Remarkably sweet and flavorful. Perfect healthy snack.
Mariachi	66	500	600	Mild	4 x 2 inches	AAS winner 2006. Early, large, mild Santa Fe type. High yields.
Mirasol (Chili-Up)	90-100	5,000	5,000	Hot	3-5 inches	Peppers grow upright. Full-bodied flavor with some fruity undertones.
Mohawk	65-75	0	0	Sweet	4-5 inches	Good for Patios, Orange Bell pepper, true dwarf bell pepper
Mosco	75	5,000	6,000	Medium	6 x 1.5 inches	Developed in Colorado. Popular for making red or green chile sauces. Distinct smokey, fruity flavor.
Numex Big Jim (Both Organic and Conventional)	75-80	1,000	2,500	Medium	7-9 inches	Largest of the Anaheims. Heat can vary from plant to plant. Perfect for rellenos.
Orange You Sweet	65-68	0	0	Sweet	2 inches	Peppers hang like ornaments on 18-24" plants. Good in containers. Fast maturing. Ideal for snacking
Padrone	85	500	2,500	Mild to Medium	1.5-3 inches	Most fruit are mild, but 1 out of 20 will be hot. All fruits will be hot if left to mature.
Pepperoncini, Greek	60-70	100	500	Mild	4 x 1 inch	Sweet, crunchy, and mildly hot. Heirloom. Good for short season
Peppers from Heaven	70-85	0	0	Very Sweet	6-7 inches	Ideal for hanging baskets, consistent harvest throughout the season
Pequin	105	40,000	60,000	Very Hot	1/2 inch	Tiny hot peppers that mature to a firey red. Commonly used as a spice.
Pick Cherry	68	0	0	Sweet	1.25 inches	Good pickled or a sweet treat. Red globes
Prism	85	0	0	Sweet	2.25	Sweet, midi-sized bell pepper that is great for snacking
Poblano San Martin	70-80	1,000	1,000	medium	4-6 inches	Green to red, Good for stuffing and sauces

Portugal Hot Organic	65-75	5,000	30,000	Very Hot	6+ inches	Heirloom from New York. Glossy, scarlet, very hot peppers.
Right on Red	65	0	0	Sweet	2.5-3 inches	Sweet, resembles a flattened pimento pepper, Good for stuffing, eating raw or make Pimento cheese.
Rooster Spur	95	30,000	50,000	Very Hot	1-2 inches	Small, 1-2 inch peppers that resemble a roosters spur. It packs a significant punch in heat. American Heirloom.
Santa Fe Grande	75-80	500	700	Mild	4 inches	Mild heat with a slight sweet flavor. Pale green/yellow to a orange red
Scotch Bonnet	95	100,000	350,000	Extremely Hot	1.5-2 inches	This Habanero cousin is grown in the Caribbean. Red-orange, smoky, fruity flavor.
Serrano (Both Organic & Conventional)	75-80	10,000	23,000	Very Hot	2 inches	Thin walled, long fruit with rounded tips. Hot chile popular for Southwestern cooking.
Sheepnose Pimento	70-80	0	0	Very Sweet	3-4 inches	Round and squat shaped, sweet and fruity flavor, heirloom variety
Shishito (both organic and conventional)	60-75	50	200	Mild	2-4 inches	Most fruit are sweet, but 1 out of 10 will be hot. Excellent for roasting and grilling.
Shishito Takara	75-80	50	200	Mild	2-4 inches	Wrinkled and thin walled. Green are mild most of the time. Let them turn red to get the heat.
Snackabelle Red	55-60	0	0	Sweet	2-2.25 inches	Mini bell pepper that transitions from green to deep red. Thick walled with rich, sweet flavor.
Super Chili (Both Organic and Conventional)	75	40,000	50,000	Very Hot	2.5 inches	Bred for high yields and ornamental appeal. Cone shaped fruit. Matures to red.
Super Thai	75	75,000	100,000	Very Hot	2-3 inches	Intense heat with intense flavor make this a favorite in many Asian dishes.
Sweet Cherry	75	0	0	Sweet	2 inches	Small cherry peppers great for snacking or pickling
Thai Dragon	65-70	50,000	100,000	Very Hot	3-4 inches	Slender fruits grow upward pointing above the green leaves. 24" plants work well in containers. Fruit often used in Asian cooking.
Thai Volcano	85-100	50,000	150,000	Very Hot	2-4 inches	Compact, heirloom with upward facing peppers
Tobasco	80	30,000	50,000	Very Hot	2 inches	Smokey flavored chili pepper used to make the famous sauce. Good in containers.
Trident Pablano	80	250	1,500	Mild to Medium	3.5 x 6.5	Ancho/Pablano type with extra large fruit. High resistance to TMV.
Trinidad Scorpion	90	800,000	1,400,000	Insanely Hot	2 x 1.5 inches	Former record holder for heat and one of the hottest in the world. Wrinkled lantern shaped fruit. Who needs pepper spray?
Yum-Yum Mix	72	0	0	Sweet	2 inches	Mix of red, green, tangerine, and yellow mini bell peppers. Very sweet flavor. Perfect for appetizers and snacks.