

Grown Safe™



Peppers

* = F1 Hybrid Pepper
♥ = Heirloom Pepper

Variety	Category	Days	Fruit Size	Scoville Units	Pepper Color	Comments
Anaheim Chili♥	Hot—Chili	77	8 x 2"	900-5,300 	Green to red	Can be used fresh or dried
Poblano	Hot—Chili	75-80	5 x 2.5"	600-1,800 	Dark green to brown	Great for stuffing, called Ancho when dried
Serrano	Hot—Chili	85-90	2.5 x 1.5"	15,000-30,000 	Bright green to red	Great for salsa
Super Chili*	Hot—Chili	75	2.5 x 0.5"	35,000-40,000 	Green to red	Peppers grow in upright position, also good for ornamental use
Tabasco	Hot—Chili	120	1.25 x 0.25"	30,000-50,000 	Green to red	Best known for its name-sake hot sauce
Thai Dragon	Hot—Chili	70-80	2-3 x 0.25"	50,000-100,000 	Green to red	Easy to dry
Jalapeno♥	Hot—Jalapeno	75	3 x 1"	3,500-6,000 	Dark green to red	Most popular pepper
Jalapeno Tam Mild♥	Hot—Jalapeno	70-75	2.5 x 1.5"	900-3,500 	Green to red	Jalapeno flavor with less heat
Mucho Nacho*	Hot—Jalapeno	75	4 x 1.25"	4,000-8,000 	Green to red	Great for jalapeno poppers
Habanero♥	Hot—Specialty	95	1 x 2"	260,000 	Green to yellow/orange	One of the world's hottest peppers
Hungarian Hot (Hot Banana)♥	Hot—Specialty	70	5.5 x 1.5"	2,000-4,000 	Light yellow to dark red	Great for salsa or pickling
Red Cayenne	Hot—Specialty	70-75	4-6 x 0.75"	3,500-5,000 	Green to red	Can be used fresh or dried
Big Bertha*	Sweet—Bell	72	7 x 4"		Green to red	Very large, crisp pepper
California Wonder*♥	Sweet—Bell	75	4 x 4"		Green to red	Good for stuffing
Golden Wonder	Sweet—Bell	62-73	5 x 4"		Green to yellow	Sweet, mild flavor
Keystone Giant*	Sweet—Bell	75	4 x 4"		Dark green to red	Good for stuffing
Red Beauty (Baron)*	Sweet—Bell	68	4 x 3.5"		Green to red	Very sweet, thick-walled pepper
Long Yellow Sweet (Sweet Banana)♥	Sweet—Specialty	70	5.5 x 1.5"		Yellow	Mostly for pickling