



2019 Pepper Variety List

Hot Pepper Varieties

Scoville Units Rating Guide

Moderate Heat 1,000-5,000 units Hot Heat 5,000-30,000 units

Anaheim Chili—(75 Days) Popular 2-celled, medium-hot pepper with medium thick flesh. Peppers start out green, maturing to red. Enjoy green or red. High yields. Recommended by KSU. Scoville units 500-2,500

Aruba—(65 Days) A cubanelle-type pepper, 3-4 lobed and up to 10" long. Distinctive flavor that is mildly sweet and fruity with a hint of heat. Perfect for salads and stir-fry. Matures from lime-green to chocolate color. Enjoy at any color. A vigorous producer. Scoville units 0

Big Guy Jalapeno—(69 Days) A Burpee Exclusive Variety. Produces large jalapeno peppers that are perfect for pickling, stuffing and slicing. Peppers are 5"x1" in size. Enjoy green. Scoville units 1,000-5,000

Biggy Chile Hybrid—(68 Days) Huge yields of thick-walled 9" peppers. Mild heat rating. Matures green to red. Enjoy green or red. Recommended by KSU. Scoville units 450-600

Cajun Bell—(61 Days) Mildly spicy but still sweet, perfect to add zing to salsas, salads and stir-fry dishes. Peppers are 3"x3.5". Can be enjoyed green or red. All America Selection winner. Scoville units 1,000

Caribbean Red Hot—(70 Days) Sixty times hotter than Jalapeno Peppers. Peppers are 1.5" long and shaped like a blunt twisted bell pepper. Enjoy green or red. Recommended by KSU. Scoville units 300,000-445,000

Carolina Reaper—(90 Days) Officially the hottest pepper in the world as ranked by Guinness Records, with average Scoville units of 1.5 million units. Fiery red peppers have a unique little stinger tail. Use extreme caution when picking these peppers. Grow to be 2" x 1.5". Scoville units 1,500,000-2,200,000

Chichimecca Jalapeno Hybrid—(65 Days) Produces thick-walled, giant jalapeno peppers. Plants have great disease resistance. Peppers are 4"x 1.75" in size. Enjoy green or red. Scoville units 5,000-6,000

Dragon Roll Shishito—(67 Days) A Burpee Exclusive Variety. Gaining the ranks of culinary excellence, shishito peppers are on menus and at farmers markets across the nation. These 3" to 5" peppers top out about 200 Scovilles, making them more mild than a jalapeno pepper, but they let you know you have some heat! Scoville units 200

Emerald Fire Fresno—(76 Days) 2015 All-America Selections National winner. Produces attractive, glossy red, triangular peppers that are perfect for chili sauces. Fresno peppers are sweet, large 3 ¾" x 1.5", very prolific. Enjoy red or green. Scoville units 2,500

Fajita Bell Hybrid—(75 Days) One of the best large, 4-lobed peppers with a low pungency and a great taste raw or cooked. High yields. Enjoy green or red. Scoville units 100-500

Garden Salsa Hybrid—(73 Days) A chili pepper designed for salsas. Peppers are 8" x 1" in size and usually picked green in color. Classified as medium-hot, but will be hotter in dry weather. Scoville units 1,000-5,000

Ghost Pepper (Bhut Jolokia)—(95 Days) This pepper is alleged to be among the world's hottest! Use with caution! Peppers are wrinkled, scarlet red in color and 2" x 1". Scoville units 1,000,000

Habanero—(90 Days) extremely pungent! 1000 times hotter than a Jalapeno! Lantern-shaped 1" x 1.5" peppers with thin walls. Matures light green to orange. Enjoy at any color. Recommended by KSU. Scoville units 100,000-350,000

Holy Mole Hybrid—(87 Days) All America Selection winner. Mildly hot, with a nutty, tangy bite. Produces glossy, chocolate-brown peppers 7" x 1.5" Enjoy green to brown. Scoville units 700

Jalafuego Hybrid—(70 Days) Large, strong plants produce super-pungent Jalapeno peppers. Peppers grow to be extra-long, measuring 4" x 2". Enjoy green to red. Scoville units 4,000-6,000

LaBomba Jalapeno Hybrid—(56 Days) Sturdy plants produce continuous yields of medium-hot peppers with thick walls. Peppers are 2.75" x 1". Enjoy dark green in color. Scoville units 5,000

Mad Hatter—(85 Days) A 2017 All America National Winner. Distinctive, flat-disc peppers are crunchy and crisp, with delicate floral scent and rich flavor that intensifies/sweetens as it matures. They may have a touch of heat close to seed cavity, but the "wings" are always sweet. Excellent fresh, pickled or stuffed. Grow to be 2.5" x 2.5". Scoville units 650

Mariachi Hybrid—(66 Days) All America Selection winner. Peppers are low heat under non-stressful conditions. Delicate gourmet flavor, with fruity overtones. Peppers are 4" x 2". Recommended by KSU. Scoville units 500-600

Mexibell Hybrid—(68 Days) All America Selection winner. A bell pepper with a mild chili flavor. Produces 3-4 lobed peppers with firm flesh. Matures green to red. Enjoy at any color. Scoville units 100-500

Scotch Bonnet Jamaican Red—(90 Days) Hotter than Habanero?? You decide. Bonnet-shaped 2" peppers. Super hot. Matures green to red. Enjoy at any color if you dare. Scoville units 100,000-350,000

Serrano Chili—(85 Days) Perfect for chili sauces, salsa, hot pepper vinegar and pickles. Produces 2" long peppers. Matures green to red. Enjoy at any color. Recommended by KSU. Scoville units 22,000

Sriracha Hybrid—(65-70 Days) Produces a large dark green pepper (5" x 1.25") with a beautiful smooth skin and thick walls. Has good heat content. Enjoy green or red. Scoville units 1,000-2,500

Spicy Slice—(65 Days) Produces extra-large 4-4.5" peppers. Peppers are firm, smooth, good for cutting into uniform bite-sized rings, good flavor. High yielding. Scoville units 4000-6,000

Super Cayenne—(70 Days) Long peppers 6" x ½" are perfect for pickles, canning or drying. Matures from green to red. Enjoy at any color. Scoville units 50,000

Super Chili Hybrid—(75 Days) All America Selection winner. Produces 2.5" x 1.5" cone-shaped, elongated peppers. High yields of very hot peppers. Matures green to red. Enjoy at any color. Scoville units 50,000

Thai Hot—(70 Days) Very hot! Produces small, slim dark green peppers about 1" long. High yields. Matures from green to bright red. Enjoy at any color. Scoville units 40,000

Trident Poblano—(80 Days) Extra large poblano type peppers that grow 6.5" x 3.5". A very glossy, firm straight pepper. Good for fresh and dried use. High resistance to Tobacco Mosaic Virus. Scoville units 250-1,500

Sweet Pepper Varieties

Bananarama—(70 Days) A Burpee Exclusive Variety. Produces big, meaty banana peppers on smaller plants. Peppers are 8" x 1.25". They start out yellow in color and mature to orange-red. Can be picked at any time.

Better Belle—(75 Days) A very dependable productive pepper variety that produces high yields of 4"x 5" thick-walled sweet peppers. Matures green to red.

Big Bertha—(72 Days) All America Selection winner. Extra-large, mostly 4-lobed peppers that are 7" x 3.5". Matures green to red. Very popular for home use. Enjoy green or red. Recommended by KSU.

Big Daddy—(70 Days) A Burpee Exclusive Variety. Produces huge 8-10" long sweet peppers, thick-walled and crispy sweet. Great grilled, sautéed, stir-fried, roasted or stuffed. Matures green to golden-yellow. Enjoy at any color.

Early Sunation—(70 Days) Blocky shaped peppers with thick walls and a very sweet taste when left to ripen to a yellow color. Matures from green to bright golden-yellow.

Fooled You—(65 Days) Perfect for mild sauces, salsas and stir-fry. Not pungent or hot, but still flavorful. Thick-walled 3.5" long, 1.75" wide peppers. Matures green to red. Enjoy green or red.

Giant Marconi—(70 Days) Produces a tapering 2-4 lobed pepper that is 8" x 3" in size. Has a sweet, smoky flavor. Use fresh or grilled. Disease resistant. High-yielding. Enjoy green or red.

Gold Standard—(80 Days) A Burpee Exclusive Variety. It is the biggest and best golden-yellow bell pepper. Grows 5" x 5", super flavorful, bright glowing yellow in color. Use the thin-walled peppers fresh for salad or roasting. Matures green to gold. Good disease resistance.

Golden Summer—(70 Days) One of the best golden peppers for production and eating quality. High yields. Exceptionally thick walls. Matures from lime-green to sunny yellow. Enjoy at any color.

Great Stuff—(75 Days) A Burpee Exclusive Variety. The ultimate pepper for stuffing—gigantic in size and thick-walled. Produces giant 7" x 5" peppers all summer long. Vigorous and disease resistant. Recommended by KSU.

Gypsy—(60 Days) Extremely early producer of wedge-shaped peppers that are crunchy, firm and sweet. All America Selection winner. Recommended by KSU

Hungarian Sweet Wax—(66 Days) Produces a very sweet 1.5"x 6" light yellow pepper that is perfect for salads, sandwiches, or stir-frying. Enjoy light yellow to red.

King Arthur (formerly Fat 'N Sassy)—(65 Days) Produces high yields of large, blocky sweet bell peppers. A mid-season variety that is widely adaptable and shows virus resistance. Enjoy green or red. Recommended by KSU

Lady Bell—(71 Days) Produces good yields of blocky, 3-4 lobed crunchy peppers. Disease resistant. Matures green to red. Enjoy at any color. Recommended by KSU.

Lunchbox Orange—(75-80 Days) Beautiful mini-sized, colorful snack peppers that are remarkably sweet and flavorful. Delicious sautéed, in salads, and perfect for a healthy snack. Good yields. Recommended by KSU

Lunchbox Red—(75-80 Days) Beautiful mini-sized, colorful snack pepper that is remarkably sweet and flavorful. Delicious sautéed, in salads, and perfect for a healthy snack. Good yields. Recommended by KSU

Lunchbox Yellow—(75-80 Days) Beautiful mini-sized, colorful snack pepper that is remarkably sweet and flavorful. Delicious sautéed, in salads, and perfect for a healthy snack. Good yields. Recommended by KSU

Mama Mia Giallo—(85 Days) Sweet Italian pepper that is perfect grilled, roasted, or eaten fresh. All America Selection winner 2014. Matures green to yellow. Enjoy at any color.

Mohawk—(75 Days) A pepper that is perfect for that pot on your patio! Compact in size, the plant is 8" tall and 10" wide. Produces tasty 4" peppers that are blocky in shape and thick-walled. Enjoy green or orange.

Orange Blaze—(65 Days) All America Selection winner. Produces gorgeous 2-3 lobed peppers that are 4"x 1.5" in size with a very sweet flavor. Excellent disease resistance. Matures early. Enjoy green or orange.

Park's Orange Sun—(80 Days) Produces nice large, 4" x 4" blocky pepper. Matures from green to orange. Enjoy at any color.

Park's Whopper II Hybrid—(70 Days) Produces 4" x 5" lobed pepper. Good disease resistance. Matures from green to red. Enjoy at any color.

Pimento Elite Hybrid—(72-75 Days) Produces good yields of heart-shaped, sweet, thick-walled peppers. Delicious flavor when roasted. Plants grow 20"-24" tall.

Pinot Noir Hybrid—(68 Days) Large blocky peppers blush simultaneously to shades of citrus, berry and cherry red. Thick-walled peppers are very sweet and firm. Sets peppers from cool weather to hot, humid conditions. Matures lilac to red. Enjoy at any color.

Red Knight—(65 Days) A sweet, vigorous, early maturing pepper variety. Produces large to extra-large peppers 4.5”x 4.5” in size. Peppers are thick-walled. Enjoy green or red.

Revolution—(72 Days) Produces large to extra-large peppers that are 4.75”x 4.5” in size. Has good disease resistance. Thick-walled and 4-lobed in shape. Enjoy green or red.

Snackabelle Red—(55-75) A mini bell that excels across the board: Earliness, ease and eating! Thick-walled, blunt-end peppers have a rich, sweet flavor, great for fresh eating, holds up well through grilling and stuffing. Superior disease resistance. Matures green to red. Enjoy at any color.

Tangerine Dream—(70 Days) A Burpee Exclusive Variety. An attractive pepper plant that produces peppers 3” x 1.5”, shiny, orange-red peppers that are sweet and delicious with just a hint of heat. Attractive in containers.