



# 2023 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-cell, 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

**Big Guy Jalapeno**—(69 Days) 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

**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

**Dragon Roll Shishito**—(67 Days) 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

**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

**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

**Jalapeno Gigante**—(80 Days) Burpee Exclusive Variety. Produces big, delicious peppers for salsa or for stuffing to make “poppers” Peppers grow 4-5” long. One of the largest jalapeno pepper varieties. Enjoy green or 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

**Megatron Hybrid**—(65 Days) An exciting hybrid jalapeno that boasts extra large peppers. Peppers grow to 4.5” long. This variety is extremely early and gives high yields.

**Park’s Whopper Jalapeno**—(72 Days) This variety produces peppers that are 3-4” in length and perfect fresh, canned, salsas, or pickled. They will liven up any food dish. Very disease resistant. Scoville units 2100-2500

**Pot-a-peno Jalapeno**—(45 Days green, 60 Days red) A unique pepper with a cascading growth habit that is perfect for containers or hanging baskets. This pepper will add a spicy zip to any dish. Mildly hot. Scoville units 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

**Spicy Slice Jalapeno**—(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) 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) 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.

**Candy Cane Chocolate Cherry**—(60 Days) This pepper has beautiful variegated foliage, and the peppers start out green with white stripes and change to chocolate and cherry red in color. A mini bell pepper with sweet flavor and crisp texture. Good in containers, pretty and productive.

**Carmen**—(60 Days green 80 Days red) The best tasting sweet Italian frying pepper, notably sweet (especially when fully red ripe). It has a shapely tapered silhouette. Excellent roasted, grilled, and in salads. Peppers average 6" long x 2.5" wide. Matures green to red

**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

**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) 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**—(67 Days) A sweet mild flavored pepper that has thick walls and blocky shape. Good for salsas, salads and for stuffing. Matures from lime green to golden yellow.

**Great Stuff**—(75 Days) 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.

**Keystone Giant Resistant**—(75-80 Days) A large bell pepper with thick walls. Produces peppers that are 4.5" x 4". Perfect for stuffing or fresh. Good producer. Enjoy green 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**—(65 Days green, 85 orange) A sweet flavorful orange snack pepper. Mini-sized peppers are delicious stir-fried, in salads or the perfect healthy snack. Peppers grow 2.5" long x 1.5" wide.

**Lunchbox Red**—(63 Days green, 83 red) A sweet flavorful red snack pepper. Mini-sized peppers are delicious stir-fried, in salads or the perfect healthy snack. Peppers grow 2.5" long x 1.5" wide.

**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.

**Orange Blaze**—(65 Days) Produces gorgeous 2-3 lobed peppers that mature early from green to orange. Very sweet flavor. Excellent disease resistance. All American Selections Winner

**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.

**Peppi Grande Red Hybrid**—(60 Days Green, 80 Days Red) A corno-shaped pepper with outstanding crisp texture, rich flavor and more sweetness than large peppers. Peppers are often seedless, great on the grill or baked and stuffed with cheese.

**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.

**Purple Beauty**—(75 Days) Produces high yields of delicious onyx-colored peppers. Compact plants are 18" tall and produce 4" lobed black peppers that mature to deep purple. Thick-walled, crisp, perfect raw or cooked. Peppers will lose purple color when cooked.

**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.

**Trailblazer**—(70-75 Days) Produces medium to large, blocky bell peppers that are 3-4 lobed, perfect for stuffing. Matures from green to yellow. Peppers average 3.5" x 3.5".

**Tricked You**—(90 Days) This is a no-heat jalapeno variety!! Great for blending with hot varieties to customize the heat level in hot sauces and salsas. Matures from green to red. Peppers grow 4" x 1.5".

