

Winter 2017 Tonnemaker Dried Pepper List

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>dried whole</u>	<u>ground</u>	<u>roasted & frozen</u>	<u>frozen</u>	<u>Heat sticker color</u>
Ascent Thai	green to red	very hot	50,000-100,000	sauces, Asian/Thai cooking	flame hot small, thin Thai peppers	X	X		X	
Bulgarian Carrot	orange	medium	10000 - 30000	salsa, stir-fry, sauces, chutneys, pepper jelly	also called "shipkas"; quite hot, but fruity	X				
Caribbean Red Habanero	red	exceptionally hot	445,000	salsa, sauces, Asian cooking, marinades	fruity and flavorful, but exceptionally hot	X				
Cherry Bomb	red	medium	2,500-5,000	pickling, sauces, salsa	small, hot pepper, shaped like a cherry. About 20% less hot than a jalapeno	X				
craig's deluxe orange habanero	apricot orange	exceptionally hot	300,000	hot sauces & salsa; cooking	apricot color and smell with a habanero flavor; slightly more square than other varieties. Hotter than the typical grocery store orange hab.	X				
Fatalii	green to orange	exceptionally hot	250,000-325,000	sauces; salsa; soups; stews	Central African Republic pepper with a hint of citrus and peach behind the intense heat	X				
Fushimi	green to yellow to red	sweet	0	stir fry, pickling, tempura	typical Japanese pepper used in tempura	X				
Ghost Pepper	green to orange to red	exceptionally hot	1,000,000	hot sauces & salsa; cooking	elongated habanero type; 2nd hottest pepper we grow.	X				
Gold bullet habanero	orange	exceptionally hot	300,000	hot sauces & salsa; cooking	small, smooth orange habanero	X				
Guajillo	red	mild	2,500-5,000	New World cooking	delicate flavored, long peper;	X				
Habanero	orange to red	extremely hot	200,000	sauces, Caribbean cooking, salsa	Native to the Yucatan peninsula, thin-walled wrinkled orange pepper that is very hot	X			X	
Indian Jwala	green to red	hot	50,000-80,000	Indian cooking; pickling; salsa & sauces	most popular pepper in India - also called Finger Hot Indian Pepper	X				
Jalapeno	green to red	medium	8,000	pickling, stuffing, roasting	jalapeno variety that is great for stuffing or pickling	X		X		
Japones	green to red	very hot	40,000-100,000	Asian cooking, sauces	similar to Santaka; small thin cone shaped pepper	X				
Korean	green to red	medium hot	15,000	kimchi	not as hot or cayenne or Thai peppers, so makes the perfect kimchi! Peppers are shorter and stockier than cayenne, but similar in shape.	X				
Lemon Drop Habanero	green to yellow	extremely hot	250,000-350,000	sauces, salsa, drying, pickling	terrifically hot, citrus-flavored heirloom pepper is a popular seasoning in Peru, its country of origin. Bright yellow, crinkled, cone-shaped fruits are about 2-1/2" long and 1/2" wide, with less than 15 seeds per pepper on average.	X				

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Mariachi	white to yellow	mild	500 - 600	roasting, stuffing, salads, sauces, pickling, grilling	mildly-hot flavor; improved Santa Fe Grande	X					
Mixed Sweet	mixed	sweet	0	stuffing, snacking, flavoring	mix of our sweet varieties of peppers	X		X			
Mushroom Habanero	green to yellow to red	hot	100,000	pickling & drying	Flattened bell-shaped fruits ripen from lime green to bright red. Aromatic, ideal for pickling or drying. Also called rocotillo or red squash.	X					
Negro de Valle	green	medium	4500	Chile Colorado, stuffing, roasting	Similar to Vallero, but contains only the darker "native, old type" chile. Some cooks select only these dark brown chiles to make the best chile colorado. Medium heat. 6" long	X					
Pointsettia	green to red	exceptionally hot	75,000	saucers, salsa, pepper jelly	small, hot pepper. Hottest Asian type chili that we grow.	X	X			X	
Ring of Fire Cayenne	green to red	hot	20000 - 30000	Indo-Cina cooking, salsa	4" classic cayenne peppers; Mexican heirloom, early 1900s	X					
Sandia	green to red	medium	5000 - 7000	stuffing, roasting, grilling, salsas	medium-hot anaheim style pepper	X	X	X			
santaka	green to red	hot	50,000-100,000 (40,000-50,000)	stir fry, pickling, frying	Heirloom Asian (Japanese) chile most commonly used in stirfrys; similar to Serrano in heat	X					
Super chili	green to red	very hot	50,000-75,000 (5,000-30,000)	saucers, Asian/Thai cooking	small, thin-walled Thai chili	X					
Thai Dragon	green to red	hot	50,000-100,000	spicy cooking, Asian cooking, pickling, sauces, drying	Very small pepper that is 6x hotter than a jalapeno	X					
Vallero	green to red	medium hot	3500	Chile Colorado, stuffing, roasting	Originally from the the Buenaventura Valley in Chihuahua. Fleshy when green, rich brownish-black to reddishbrown when mature. Medium heat, but can vary. 6" long.	X					