

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Aji Crystal	yellow to orange	hot	30000 - 50000	raw in salsa & salad	Chilean pepper with an aromatic flavor	
Aji Dulce	green to red	mild	0-500	Latin American cooking (Puerto Rico, Dominican Republic & Cuba); pickling	squat pepper with pointy bottom; from Venezuela & Colombia. Habañero type with same flavor, but no heat.	
Aji Yellow/Amarillo	yellow	hot	40,000-50,000	dried & ground to be used in Peruvian & Bolivian dishes	Yellow pungent Peruvian pepper	
Aleppo	green to red	mild	500-1000	spice, middle eastern cooking	mildly pungent Turkish pepper with thin walls that dries easily for use as a condiment or spice	
Alma Paprika	green to red	sweet	0	drying, grinding, or fresh use	small, thick-walled sweet and slightly hot pepper	
Anaheim 118	green to red	mild	1000 - 10000	stuffing, roasting, frying, freezing	long green chili, modest heat	
Anaheim G76	green to red	mild	1,500	roasting, chile rellanos,grilling	medium-thick fleshed fruit that have delicious mild heat and richly satisfying chile flavor	
Ancho	dark green to red	mild	1000 - 1500	stuffing, specially chili rellenos	aromatic fruity flavor; called "poblano" when in the fresh green state	
Ancho magnifico	green to red	mild	1500-2000	stuffing, roasting, salsa	earliest and largest ancho pepper with a traditional poblano flavor	
Ancho Ranchero	dark green to red	mild	1500 - 2000	stuffing, roasting, salads, chile rellenos	very large ancho pepper	
Antohi Romanian	white to yellow	sweet	100	stuffing, salads	Romanian heirloom pre-1920	
Aruba	green to red	sweet	0-200	eating fresh, salads, stuffing, roasting, grilling	sweet thick walled pepper that excellent for any kind of cooking	
Ascent Thai	green to red	very hot	50,000-100,000	saucers, Asian/Thai cooking	flame hot small, thin Thai peppers	
Ashe County Pimento	green to red	sweet	0	cooking, fresh, roasting & canning	An incredibly sweet, bright red, thick-fleshed pimento pepper measuring 4" across. Holds its texture and flavor when cooked.	
Atris	green to red	sweet	0-100	stuffing, roasting, grilling, eating fresh	Thick-walled bullhorn style red pepper	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Aura (yellow lipstick)	green to yellow	sweet	0	roasting, fresh eating, salads, stuffing	sweet yellow wedge-shaped pepper	
Beaver Dam	green to red	medium	5000 - 10000	stuffing, roasting, salads, stews, grilling	Hungarian heriloom; hot stuffing pepper	
Belcanto	green to red	sweet	0	salads, roasting, pastas	tapered Capia type pepper originally from the Balkans/Turkey.	
Bell	multi	sweet	0	stuffing, roasting, salads, base for salsa	close relative of hungarian sweet peppers	
Big Daddy	green to yellow	sweet	0-100	grilling, frying, stuffing, eating fresh	10" long yellow sweet peppers	
Big Jim	green to red	mild	1000-1500	roasting, stir fry, stuffing, salads	similar to anaheim	
Biscayne	light green to red	sweet	0	frying, stuffing, roasting, salads, grilling	early Cubanelle variety that is light green and becomes red when ripe	
boldog hungarian spice paprika	red	mild	0	eating fresh, salads, stuffing, roasting, grilling, spice	from the spice district of Boldog, Hungary (near Budapest); sweet paprika with no bite	
Boris (sweet banana)	yellow to red	sweet	0	roasting, stuffing, salads	Sweet banana type that is smooth and straight with relatively thick flesh and a blunt tip.	
Bounty Banana	yellow to red	sweet	0	raw, salads, stuffed, roasted, pickled	Bountiful sweet banana variety that is 9-10" long and 2" wide at the shoulders.	
Budapest	yellow	medium	5,000 - 15000	frying, salsa, soups, stews	medium hot banana-type pepper	
Bulgarian Carrot	orange	medium	10000 - 30000	salsa, stir-fry, sauces, chutneys, pepper jelly	also called "shipkas"; quite hot, but fruity	
Caribbean Red Habanero	red	exceptionally hot	445,000	salsa, sauces, Asian cooking, marinades	fruity and flavorful, but exceptionally hot	
Carmen	red	sweet	0	stuffing, slicing	elongated bell	
Carolina Cayenne	green to red	extremely hot	100,000-125,000	hot sauce, spice	super hot cayenne (twice as hot as a typical cayenne); wrinkly elongated teardrop shape	
Carolina Reaper	green to red	top of the scale!	1.5-2 million	hot sauces, pepper spray!	Hottest pepper in the world (as of 2015)! Fruity, sweet flavor with a TON of heat!	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Charger (anaheim)	green to red	mild	1,500	roasting, stuffing, grilling, chile rellano	slightly larger, darker & heavier than Anaheim 118; roasts and	
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	
Cherry pick	red	sweet	0 - 500	pickling, salads, stuffing	sweet, red cherry pepper	
Chervena	red	sweet	100	salads, stuffing, roasting	very sweet flesh; Bulgarian	
Cheyenne Cayenne	green to red	hot	30,000-50,000	saucers, stir fries, salsa	8-9" wrinkly pepper with thicker walls than a typical cayenne, sweet red bell undertone with heat	
Chile de Arbol	red	medium	15000 - 30000	saucers, salsa, hot cooking, drying, soups, stews	long, thin deep red Mexican chili	
chilhuacle negro	black/brown	medium	3,500-4,000	mole negro	shape similar to cascabel, but larger; heirloom variety from Oaxaca, Mexico, that is typically dried and used to make mole negro; rich fruity flavor	
Chitam Habanero	green to chocolate	exceptionally hot	200,000	salsa, hot sauce, pickling	dark red to chocolate-colored habanero with typical habanero heat; less heat & slightly smaller than "chocolate habanero"	
Chocolate Bhut Jolokia Ghost	green to brown, sometimes red	exceptionally hot	1,000,000	salsa, hot sauce, pickling	a naturally occurring brown ghost pepper that is slightly more flavorful than the typical red ghost pepper	
Chocolate Habanero	red to brown	exceptionally hot	600,000	saucers; salsa; soups; stews	long brown peppers; from Caribbean; peppers are very crunchy	
Conchos Jalapeno	dark green	medium	4,000	salsa, stuffing, pepper poppers	larger Jalapeno variety	
Corcel	green to brown, sometimes red	mild	2,000	stuffing, roasting, sauce, paste	Large ancho-type pepper with dark green & glossy fruit that matures to dark brown	
Cordon Anaheim	green	mild	1,500	chile rellano, roasting, stuffing, grilling	smooth green anaheim pepper that has an amazing flavor	
Corne de Chevre	green to red	mild	1,500	drying, sauces, salsas, frying	Basque Goat Horn pepper	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Corno di Toro Giallo	yellow	sweet	0	stuffing, roasting, salads	sweet, non-bell pepper; may be slightly spicy. Italian Heirloom, pre-1920s	
Corno di Toro Rosso	green to red	sweet	0	stuffing, roasting, salads	Italian Heirloom, pre-1920s; largest of stuffing peppers	
Corno Verde	green	sweet	0	grilling, roasting, salads	sweet green pepper that is similar to Corno di Toro	
Costa Rican Red	red	sweet	200	stuffing, roasting, salads, grilling	similar to Red Marconi; sweet pepper	
Criolla Sella	yellow	mild	500	fresh eating, seasoning	thin walled yellow pepper that is small and tapered. Good for fresh eating, on sandwiches and frying	
Dulcetta	yellow to red	sweet	0	salads, fresh	sweet red, yellow and orange salad pepper; one of the sweetest peppers out there	
Escamillo	green to yellow	sweet	0	fresh eating, stuffing, roasting	A golden corno di toro type of Italian pepper that is sweet and	
Fatalii	green to orange	exceptionally hot	250,000-325,000	saucers; salsa; soups; stews	Central African Republic pepper with a hint of citrus and peach behind the intense heat	
Feher Ozon Paprika	cream to red	sweet to mild	0-1500	drying/spice, stuffing, eating raw	originally from Hungary, sweet fleshed paprika peppers that can be dried and ground into spice	
Flamingo	white to orange	sweet	0	fresh, stuffing, pickling, roasted	sweet thick-walled bell-style pepper	
Fresno	green to red	medium	2,500 - 10,000	salsa, salads, sauces, drying	spicier than a jalapeno	
Fushimi	green to yellow to red	sweet	0	stir fry, pickling, tempura	typical Japanese pepper used in tempura	
Gatherer's Golden Sweet Italian	green to gold	sweet	0	stuffing, grilling, roasting, salads	Ideal Italian pepper in shades of gold.	
Gentle giant	green to red	sweet	0	stuffing, roasting, salads, eating fresh	very large blunt ended Cubanelle style pepper with thick walls	
Ghost Pepper	green to orange to red	exceptionally hot	1,000,000	hot sauces & salsa; cooking	elongated habanero type; 2nd hottest pepper we grow.	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Giant Aconcagua	light green to red	sweet	0	frying, stuffing, roasting, salads, grilling, eating fresh	12" deliciously sweet fruits that are sweeter than an apple!	
Giant Marconi	green to red	sweet	200	stuffing, roasting, salads, grilling	long, twisted fruits. Sweet, smoky flavor	
Giant Ristra	green to red	medium	30,000-50,000	ristras, hot sauce, stuffing	If you like versatility, this pepper is for you! It looks like a pretty red Marconi pepper, but has the heat of a cayenne	
Glow	green to orange	sweet	0	roasting, fresh eating, salads, stuffing	sweet orange wedge-shaped pepper	
Goat Horn	red	medium	5,000-10,000 (1,000-2,000?)	pickling, stir fry, sauce	long 1/4" diameter peppers that are mainly used for making a spicy pickle relish	
Godfather	green to red	sweet	100	roasting, frying, stuffing, salads	Classic Italian roasting pepper	
Golden Ghost Pepper	green to yellow	exceptionally hot	1,000,000	hot sauces & salsa; cooking	elongated habanero type; 2nd hottest pepper we grow.	
Golden Greek Pepperoncini	green to red	sweet	100 - 500	cooking, salads, pickling	very popular pickled Greek salad pepper; mildly hot but exciting flavor; sweeter than Italian	
Golden Treasure	yellow to orange	sweet	100	stuffing, roasting, salads	large, pointed pepper	
Goliath Griller	red	mild	2,000-3,000	roasting, grilling, fresh, stuffing	thin walled long red pepper with a little heat--just enough for grilling but not too much to eat fresh	
Goliath Jalapeno	green to red	medium	2500 - 8000	can be used for anything	America's most popular chili	
Gordo	dark green to red	sweet	0	stuffing, frying	Lamuyo type pepper; extra large and thick walled	
Guajillo	red	mild	2,500-5,000	New World cooking	delicate flavored, long peper;	
Gypsy	yellow to orange	sweet	0	stuffing, salads, roasting	sweet bell pepper, very thick walled	
Habanero	orange to red	extremely hot	200,000	sauses, Caribbean cooking, salsa	Native to the Yucatan peninsula, thin-walled wrinkled orange pepper that is very hot	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Hatch Green (chile)	green to red	Medium hot	5,000-6,000	roasting, stuffing, frying, salads, salsa	Variety name: Agco Fire Green; medium hot Hatch variety pepper that is 7" long	Yellow
Hatch Red (chile)	green to red	Medium hot	5,000-6,000	roasting, stuffing, frying, salads, salsa	Variety name: Agco Fire Green; medium hot Hatch variety pepper that is 7" long	Yellow
Helios	green to orange	exceptionally hot	150,000	sauces, jerk, seasoning, pickling	habanero that is earlier & larger than a typical habanero; same great flavor!	Orange
Hinkelhatz	yellow to red	very hot	100,000	traditionally used for pickling or pureeing to make hot vinegar	Pennsylvania Dutch heirloom that dates pre 1880. Also known as "chicken heart" pepper.	Red
Hot Cherie	green to red	medium	5,000	stuffing, pickling	hot cherry pepper that is perfect for stuffing, pickling and processing. Green to red ripening. Great tasting and easy to pick.	Yellow
Hot Rod Serrano	green to red	medium	5,000	fresh, pickling, salsa, chipotle	traditional serrano pepper that is 3" long and dark green to red	Yellow
Hungarian Hot Wax	yellow to red	medium	5,000-10,000	pickling, salsas, salads	medium-hot, versatile pepper	Yellow
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	Red
Inferno	yellow to red	medium	6,000	pickling, cooking; frying	hot banana style pepper; sweet taste with hot after-burn	Yellow
Italian Pepperoncini	green to red	mild	100 - 500	cooking, salads, pickling	Italian heirloom; more spicy than Greek	Light Green
Italian Sweet	green to red	sweet	0	pickling, fresh, roasting	long, conical, thick walled, very sweet peppers that turn red very quickly. When fully ripe the fruit is amazingly tasty and great for making sweet pickles. Perfect for munching or in a salad.	Blue
Japones	green to red	very hot	40,000-100,000	Asian cooking, sauces	similar to Santaka; small thin cone shaped pepper	Red
Jimmy Nardello's Italian Sweet	red	sweet	100	drying, pasta sauce, roasting, salads	sweet, wrinkled Italian-style drying pepper	Blue

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Joe Parker	green to red	mild	1,000-2,500	stuffing, grilling, roasting, salads	NuMex style pepper with uniform shape	
Joe's Long Cayenne	green to red	hot	30000 - 50000	dried pepper flakes, Indo-China cooking	hot, finger-thick peppers	
Jolene's Red Italian	red	sweet	100	frying, roasting, pasta, eating fresh	8-12" long red peppers that are a little blocky. Perfect for stuffing, roasting or frying.	
Kalman's Hungarian	green to red	sweet	0	pickled, spices	sweet, round, flat peppers that are excellent pickled or eaten fresh. They can also be dehydrated & ground as a spice.	
Kapello	red	sweet	0	frying, stuffing, roasting, salads, grilling	Kapia type pepper, sweet perfect for roasting or eating fresh	
Key Largo	yellow-green to red	sweet	0	cooking, drying, roasting	Cubanelle pepper; sweet flesh with mild heat	
Key West	light green to red	sweet	0	frying, stuffing, roasting, salads, grilling, eating fresh	cubanelle pepper with sweet flesh that becomes sweeter when it turns red.	
Korean Adaptive	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.	
Krimson Lee	red	mild	1,000	salads, drying	sweet and spicy, paprika type pepper; heat held in ribs	
Kung Pao	red	medium	8,000-10,000	Indo-China cooking, sauces, salsa	curved, skinny peppers used mostly for Indo-Chinese cooking	
La Rouge Royale	green to red	sweet	0	stuffing, roasting & grilling	large red sweet peppers with thick walls and a large cavity for stuffing	
Large Red Cherry	red	medium	2,500	pickling, sauces, salsa, stuffing	large cherry pepper that is smooth and very hot; 1.5-2" diameter	
Large Red Thick Cayenne	red	medium	20,000	stuffing, sauces, salsa, Indo-China cooking, drying	not as hot as other Cayenne peppers	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
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.	
Leutschauer Paprika	green to red	medium	6,000	sauces, stews, drying, spice	Hungarian drying paprika pepper from Matrafured, Hungary. It has been grown there since the 1800's when it was brought there from Slovakia; medium-hot paprika	
Lipstick	green to red	sweet	0	fresh, stuffing, pickling	pimento-style pepper that is sweet and flavorful, but small (4" long)	
Lively Italian Sweet Orange or yellow	green to yellow or orange	sweet	0	fresh eating, stuffing, roasting	large, tapered Italian-style orange or yellow pepper that is very sweet.	
Lombardo	green to red	sweet	0	frying	very sweet Italian frying pepper	
Long Slim Cayenne	green to red	hot	30,000-50,000	sauces, stir fries, salsa	short (4") skinny pepper that dries easily and packs a lot of heat; good cayenne flavor	
Lunchbox	green to orange/yellow/red	sweet	0	fresh eating, salads, pickling	snack-sized orange, sweet pepper with thick walls and crisp texture	
Magnum Habanero	orange	extremely hot	210,000	sauces, salsa, caribbean cooking	Typical orange habanero	
Mama mia	yellow	sweet	0	grilling, roasting, frying, stuffing, salads, fresh	Italian Sweet Pepper with bright golden-yellow skin that is sweet.	
Mammoth Jalapeno	green to red	medium	8,000	pickling, stuffing, roasting	BIG jalapeno variety that is great for stuffing or pickling	
Marcato	red	sweet	0	stuffing, eating fresh, salads	big straight horn-shaped pepper that has 2-3 lobes	
Marconi	green/yellow/orange/red	sweet	0	roasting, stuffing, eating raw	Sweet Italian stuffing pepper with thick walls and a natural smoky flavor	
Mariachi	white to yellow	mild	500 - 600	roasting, stuffing, salads, sauces, pickling,	mildly-hot flavor; improved Santa Fe Grande	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Mellow Star	green to red	mild	100	stir fries, tempura, pickling	Shishito-type pepper from Japan; mild with no heat at the green stage, but sweet at the red stage	
Mirasol	bright red-orange	medium mild	2,500-5,000	cooking, pepper poppers, salads, stir fry	3" elongated pointed peppers with a hint of strawberry flavor while being medium hot in pungency	
Mosco	green to red	medium	5,000-6,000	grilling, stuffing, roasting	A Mirasol/Guajillo type pepper that is 6-7" long and 1-1 1/2" thick and grows pointing up.	
Mushroom Red & Yellow	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.	
Negro de Valle	green	medium	4500	Chile Colorado, stuffing, roasting	First collected in 2000 north of Buenaventura on the plains of Chihuahua. 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	
Nocera Rosso (Giapponese)	green to red	sweet	0	roasting, fresh eating, salads, stuffing	3-4" sweet, red, peppers that are tapered in shape	
NuMex Suave Orange	green to orange	mild	500-2500	hot sauces & salsa; cooking	numex suave has the distinctive fruity flavor & aroma of a habanero with only a hint of pungency. slightly larger, plumper, more wrinkled, and ripen to a bright yellow-orange when compared to a regular orange habanero	
Padron	green to red	medium mild	5000 - 10000	salsa, sauces, fry in olive oil	from Spain; spicier when red than green	
Palladio	yellow to orange	sweet	0-100	eating fresh, salads, stuffing, roasting, grilling	sweet large yellow pepper, yellow version of Atris	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Paradiscom Alaku Sarga Szente	green to yellow/orange	sweet	0	fresh, pickled, stuffed	Yellow, flat, ribbed, pumpkin-shaped fruit have the tremendous flavor that peppers from Hungary are famous for. The flesh is very thick, crisp and juicy	
Peach Bhut Jolokia	green to peach	exceptionally hot	1,000,000	hot sauces!, spicy food	peach-colored ghost pepper	
Peach Habanero	light orange	very hot	200,000	saucers, stews, soups	peach colored habanero pepper that is somewhat sweeter and less smoky than typical	
Picconte di Cayenne	green to red	hot	50,000-70,000	hot sauce, pickling, drying	Goat Horn type of hot pepper from Italy	
Pimient de Esplette	white to green	mild	2,000	pickling, canning	French pepper that is most commonly pickled or canned	
Pimiento	green to red	sweet	100	stuffing, pickling, eating fresh	tomato-style pepper (squat and flat)	
Pimiento L	green to red	sweet	0	pickling, stuffing, roasting	blocky heart/wedge-shaped peppers with extremely thick walls and a sweet flavor; often roasted & used to stuff olives	
Piquillo	green to red	sweet	0-200	stuffing, eating fresh, salads	sweet & flavorful pimiento style pepper	
Pointsettia	green to red	exceptionally hot	75,000	saucers, salsa, pepper jelly	small, hot pepper	
Pritavit	green to red	sweet	0	roasting, fresh eating, salads, stuffing, pickling	Italian Topepo-type pepper; sweet, squat pimento/cheese-style	
Quadrato d'Asti (Rosso & Giallo)	green to yellow to red	sweet	0	roasting, stuffing, fresh	HUGE green to yellow bell pepper that is very sweet	
Ring of Fire Cayenne	green to red	hot	20000 - 30000	Indo-Cina ooking, salsa	4" classic cayenne peppers; Mexican heirloom, early 1900s	
Romanian Sweet	white to red	sweet	0	stuffing, roasting, salads	Sweet, blocky pepper with a pointed tip that is excellent for fresh eating or stuffing.	
Round of Hungary	green to red	sweet	0	salads and stuffing	ribbed, flattened peppers that thick sweet flesh	
Sahuaro	green to red	mild	500	stufing, roasting, grilling, freezing, salads	similar to Big Chile, very large NuMex pepper	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
salvatierra pasilla	dark green to chocolate	mild	150 - 1500	drying, roasting, frying	Pasilla-type pepper	
Sandia	green to red	medium	5000 - 7000	stuffing, roasting, grilling, salsas	medium-hot anaheim style pepper	
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	
Sarit Gat	yellow	hot	50,000-70,000	hot sauce, drying, pickling	canary yellow, cayenne-shaped pepper from the Czech Republic	
Scotch Bonnet	green to red	very hot	200,000	hot sauces, jerk seasoning	Typical scotch bonnet flavor, colors range from yellow to red	
Sequoia Ancho	deep green to red	mild	1500-2500	stuffing, roasting, grilling, chile rellano	earlier, larger ancho/poblano pepper that is deep green to deep red.	
Serrano del Sol	green to red	medium	5000-7000	drying, spicy cooking, salsa, sauces	small, hot pepper used mostly in Mexican cooking and salsas	
Sheepnose Pimento	green to red	sweet	0	fresh, pickling, stuffing	Tomato-type peppers are exceedingly flavorful with sweet juicy flesh. Very meaty, good for canning. An Ohio heirloom from the family of Nick Rini. Keeps for an extended period when refrigerated.	
Shishito Asian Pepper	green to red-orange	sweet	500	Japanese cooking, salads	sweet thin-walled peppers with a slightly hot tinge	
Spanish Spice	green to red	sweet	0	stuffing, grilling, roasting, salads	sweet and spicy non-bell pepper that has a Mediterranean flavor	
stocky red roaster	green to red	sweet	0	stuffing, grilling, roasting, salads	Italian red roasting pepper with smooth skins, straight sides and thick walls	
Stoked Hot Wax	yellow to orange	medium hot	5000-30000	stuffing, grilling, roasting, salads	hot Hungarian/banana style peper	
Super chili	green to red	very hot	50,000-75,000 (5,000-30,000)	saucers, Asian/Thai cooking	small, thin-walled Thai chili	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Super Shephard	dark red	sweet	0-200	stuffing, roasting, grilling, freezing, salads	sweet thick-walled Italian pepper that is good for stuffing or roasting	
Sweet Delilah	green to deep red	sweet	0	fresh eating, stuffing, roasting	A Marconi-style sweet pepper that has three lobes and a blunt end.	
Sweet Sunset Banana	yellow to red	sw	0	raw, salads, stuffed, roasted, pickled	sweet banana variety that is 9-10" long and 2" wide at the shoulders.	
Tangerine Pimento	green to orange	sweet	0	eating fresh, pickling, stuffing	orange pimento pepper that is fruity, sweet and perfect for munching on!	
Tennessee Cheese	dark green to red	sweet	0	stuffing & pickling; fresh eating, dehydrating	Ancient heirloom variety that is originally from Spain and is round or apple-shaped.	
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	
Tiburón Ancho	green to brown,	mild	1500 - 2500	stuffing, roasting, salads, chile rellenos	hot variety of Ancho pepper	
Tobago Seasoning	green to red	mild	500	tobago seasoning, trinidad seasoning, pickling	Mild heirloom pepper from the Caribbean Island that is usually used as a seasoning.	
Topepo Rosso	dark green to orange to red	sweet	0-200	stuffing, pickling, eating fresh	cheese/tomato type pepper from Northern Italy	
Trinidad Moruga Scorpion	orange to red	exceptionally hot	1,200,000	hot sauces, revenge (kidding!)	one of the hottest chiles in the world; originally used for hot sauce	
Trinidad Scorpion	orange to red	exceptionally hot	1,200,000	hot sauces, revenge (kidding!)	one of the hottest chiles in the world; originally used for hot sauce	
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.	
Whitney	cream to red	sweet	0	stuffing, roasting, frying eating fresh	Hungarian stuffing pepper similar to gypsy	
Xaman Rojo Habanero	green to red	extremely hot	200,000	hot sauces, jerk seasoning	typically red, extremely hot habanero pepper that is uniformly shaped	

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>	<u>Heat sticker color</u>
Yellow Crest	green to yellow	sweet	0	Stuffing, roasting, salads	Golden-yellow Long Horn pepper type that is tapered, measuring 6-7" in length x 2.25" at the top. Very sweet flavor.	
Yellow Monster	green to yellow	sweet	0	fresh, roasted, stuffed	Gigantic, behemoth elongated yellow bell peppers can grow 8 inches long by 4 inches wide; sweet, meaty & beautiful	
Yum Yum Mix	yellow, orange and red	sweet	0	fresh snacking	Red and sunny yellow complement the original orange Yummy. The red is slightly smaller and smooth: the yellow is a bit more like a tiny elongated bell. Both, like Yummy Orange, are nearly seedless. Snack peppers.	
Zavory	green to red	sweet	100	sauces, stews, salsas	mild elongated habanero type pepper	
Zsa Zsa	cream to red	sweet	0	stuffing, eating raw, salads, roasting	Hungarian sweet pepper similar to Gypsy	