

<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>
Caribbean Red Habanero	red	exceptionally hot	445,000	salsa, sauces, Asian cooking, marinades	fruity and flavorful, but exceptionally hot	
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!	
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	
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	
Habanero	orange to red	extremely hot	200,000	saucers, Caribbean cooking, salsa	Native to the Yucatan peninsula, thin-walled wrinkled orange pepper that is very hot	
Helios	green to orange	exceptionally hot	150,000	saucers, jerk, seasoning, pickling	habanero that is earlier & larger than a typical habanero; same great flavor!	
Lemon Drop Habanero	green to yellow	extremely hot	250,000-350,000	saucers, 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.	
Magnum Habanero	orange	extremely hot	210,000	saucers, salsa, caribbean cooking	Typical orange habanero	
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.	

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Peach Habanero	light orange	very hot	200,000	saucers, stews, soups	peach colored habanero pepper that is somewhat sweeter and less smoky than typical	
Scotch Bonnet	green to red	very hot	200,000	hot saucers, jerk seasoning	Typical scotch bonnet flavor, colors range from yellow to red	
Trinidad Moruga Scorpion	orange to red	exceptionally hot	1,200,000	hot saucers, revenge (kidding!)	one of the hottest chiles in the world; originally used for hot sauce	
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Xaman Rojo Habanero	green to red	extremely hot	200,000	hot saucers, jerk seasoning	typically red, extremely hot habanero pepper that is uniformly shaped	