

<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>
Beaver Dam	green to red	medium	5000 - 10000	stuffing, roasting, salads, stews, grilling	Hungarian heriloom; hot stuffing pepper	
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	
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	
Chile de Arbol	red	medium	15000 - 30000	saucos, 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	
Conchos Jalapeno	dark green	medium	4,000	salsa, stuffing, pepper poppers	larger Jalapeno variety	
Fresno	green to red	medium	2,500 - 10,000	salsa, salads, sauces, drying	spicier than a jalapeno	
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	
Goliath Jalapeno	green to red	medium	2500 - 8000	can be used for anything	America's most popular chili	
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	
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	
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.	
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	
Hungarian Hot Wax	yellow to red	medium	5,000-10,000	pickling, salsas, salads	medium-hot, versitile pepper	

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Inferno	yellow to red	medium	6,000	pickling, cooking; frying	hot banana style pepper; sweet taste with hot after-burn	
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.	
Kung Pao	red	medium	8,000-10,000	Indo-China cooking, sauces, salsa	curved, skinny peppers used mostly for Indo-Chinese cooking	
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	
Leutschauer Paprika	green to red	medium	6,000	saucers, 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	
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.	
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	
Padron	green to red	medium mild	5000 - 10000	salsa, sauces, fry in olive oil	from Spain; spicier when red than green	
Ring of Fire Cayenne	green to red	hot	20000 - 30000	Indo-Cina ooking, salsa	4" classic cayenne peppers; Mexican heirloom, early 1900s	
Sandia	green to red	medium	5000 - 7000	stuffing, roasting, grilling, salsas	medium-hot anaheim style pepper	
Serrano del Sol	green to red	medium	5000-7000	drying, spicey cooking, salsa, sauces	small, hot pepper used mostly in Mexican cooking and salsas	

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Stoked Hot Wax	yellow to orange	medium hot	5000-30000	stuffing, grilling, roasting, salads	hot Hungarian/banana style peper	
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.	