

Hot&Mildly Hot Peppers

name	Description	days to maturity	fruit type	Mature color	SHU	features	breeding
Bhut Jolokia	One of the world's hottest peppers. Plants grow up to 4 ft tall in favorable locations. 2-3 in. fruits are thin-walled, wrinkled, and pointed. Fruits ripen mostly to red. High heat- and humidity-loving plants are slow to develop and produce fruits, which are ready once they wrinkle.	100-120	small, wrinkled, pointed	red	>1M	Super-hot	Open-pollinated
Datil	Small orange hot pepper popular in St. Augustine, FL. Also known as "Yellow Lantern Chili." Similar in heat to a Habanero pepper. May have been brought from the island of Minorca, and similar to another African pepper called Fatalii, brought to America by the slave trade. Fruits are small, from ¼ to 4 inches and ripen to yellow-orange.	90-100			100K to 300K		
Emerald Fire Hybrid	AAS winner. Extra-large jalapeños on vigorous, compact plants. High yields. 4 in. fruits are thick-walled and glossy. 2,500 Scoville units. 65 days from transplant	65	jalapeño	red	2,500	hybrid	hybrid
Felicity hybrid	Jalapeño type pepper with no heat. Continuous sets of large, thick-walled fruits 4 ½ to 5 in long. Medium-sized plants produce uniform fruits. 90 days to ripe	90	jalapeño	red	0	no heat	hybrid
Fooled You Hybrid	High-yielding plants produce fruits which look like jalapenos but without the heat. Large fruits have thick walls and good flavor. 65 days to mature green.	65-68	tapered	med	0	hybrid	look like jalapeños
Fresno	New Mexican-style chili. Thin-walled peppers have a distinctive fruity flavor. Fruits have a pointy, upward-growing tip.	75-80	pointed	red	3000 to 10,000		
Jalafuego	Vigorous plants consistently produce very high yields of 3 1/2 to 4" fruits that are resistant to cracking. Large plants are later than others, but have a higher yield potential. High resistance to bacterial leaf spot races 1-3, 7, 8 and potato virus Y.	70-90	jalapeño	red	2,500 to 8,000	crack resistant	Check-resistant
Jalapeño	Plant produces high yields of 2" long by 1" wide Peppers are moderately hot, have thick wall, and turn from green to red when mature. 85 days	85	jalapeño	red	2,500 to 8,000		open-pollinated
Jalapeño Early	Early-producing jalapeño.	60-83	jalapeño	red	2,500 to 8,000	early	
Jalapeño M	Heirloom. Jalapeño pepper with medium heat levels. Plants are tall than other varieties. Suitable for containers	70-80	jalapeño	red	2500-5000		open-pollinated
Jalapeño Mild	Mild variety of jalapeño. SHU rating on the low end of jalapeño range.	67	jalapeño	red	low end of 2K-5K		

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Jigsaw	Ornamental plants are short and stocky with multicolor leaves, splashed with purple. Flowers are purple, and the small oval fruits ripen from dark purple, through browns and finally ripen deep red. Fruits have about as much heat as a jalapeño.		small oval	deep red	2,000-2,500	ornamental foliage and fruits	
Numex Joe E. Parker	Most productive Anaheim-type pepper. Medium-hot. Long peppers, 6-7 inches by 2 inches around. Good for roasting or stuffing. 75 days to mature green, longer to red.	75	anaheim	red	1,000		
Nadapeno	3-inch fruits look like regular jalapeños. Similar flavor profile of jalapeños without the heat. 55 days to mature green, longer to red.	55-75	jalapeño	red	0	no heat	
Paquime jalapeño	Large yield of large jalapeños. Fruits grow up to nearly 5 in long. Flavor and aroma more complex than standard jalapeños and "heat" does not linger. Resistant to Potato Virus Y, moderate resistance to Root knot nematodes. 70 days to mature green	70	jalapeño	red	2,200 to 2,500	size, flavor	
Pizza My Heart	Small thick-walled, cone-shaped fruits are mildly spicy. Plants are 2-2 ½ feet tall. 80 days to ripe red,	80	Cone-shaped	red			
Pumpkin Spice Jalapeno	2 ½ inch orange fruits developed by New Mexico State University. Pods have thick flesh, and a Scoville rating of 25,000. 65 days.	65-68	jalapeño	pumpkin	25,000	flavor, color	
Red Ember F1	2018 AAS Winner. Cayenne type. Sweet and moderately warm for a cayenne. Can be used fresh, for hot sauce or dried for powder or flakes. Fruits 4 to 4 ½ inches.	55-75	elongated	red	40,000-50,000	2018 AAS winner, container suitable	hybrid
Roulette Habañero F1 Hybrid	No-heat habañero. Plants and fruits look like habañeros. Thick-walled bright red fruits have characteristic habañero fruitiness with no heat. Heavy and earlier production of large, uniform fruit. 100 SHU. 2018 AAS winner. 85 days	85	habañero	red	100	no heat, habañero flavor	F1 hybrid
Tabasco	HEIRLOOM. Excellent-flavored fruits lend their flavor to the famous hot sauce. Attractive, large plants grow to 4 ft and produce continuously through the season. Fruits ripen from light yellow-green to red and are borne upward. 90 days to red	90	small, slim	red	30,000 – 50,000	upward oriented fruits	
Thai Red Chili (Burapa)	Fiery hot small thin pointed red peppers used in Thailand for seasoning. Tall, bushy plants produce lots of fruits. Thin-fleshed and good for drying.	70-80	chili	red	50,000 – 100,000		open-pollinated

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Tricked You hybrid	Plants produce heavy harvest of heat-free jalapeños. Improved version of 'Fooled You' with better disease resistance. Disease resistance to Bacterial Spot, races 0-3, 7, and 8. 90 days	90	jalapeño	red	0	heatless	hybrid
Italian Pepperoncini	This variety produces 3 to 5-inch fruits with little heat. Good producer. Plants are small	65-70	Elongated	red	100-500	low heat	