

# Hot Peppers



## 'Biker Billy' Jalapeño

30,000-100,000 Scoville Units • Uses: Raw

The hottest jalapeño we've ever tasted, packed with rich flavor.



## 'Hot Lemon' Hot Wax

5,000-30,000 Scoville Units • Uses: Cooking

This ecuadorian wonder delivers a truly unique flavor - spicy with a hint of pine woods. Makes wonderful sauces!



## 'Blazing Banana' Hungarian

3,000-7,000 Scoville Units • Uses: Cooking

A prolific pepper that ripens early. Tastes great grilled, or added to salsas or soups.



## 'Big Boss Man' Poblano

1,500-4,000 Scoville Units • Uses: Raw, dried

Extra-large peppers with sensational flavor and just-right heat!



## 'Dragon Roll' Shishito

200 Scoville Units • Uses: Cooking

Great for roasting! Smokey, sweet flavor with mild heat.

150,000

## 'Dragon' Cayenne

75,000-140,000 Scoville Units • Uses: Cooking

At 5 times hotter than most jalapeños, this pepper adds flame and flavor to Mexican and Asian dishes.

120,000

90,000

70,000

## 'Jalapeño M' Jalapeño

5,000-30,000 Scoville Units • Uses: Raw

A high-yielding pepper that's dark green, thick-walled, and delivers medium-to-hot flavor.

50,000

30,000

10,000

## 'Serrano Chili' Serrano

10,000 Scoville Units • Uses: Cooking

An excellent choice for drying. Pick early for a mild flavor, or wait until fruits turn red hot for maximum heat.

9,000

8,000

7,000

6,000

## 'Big Guy' Jalapeño

3,000-7,000 Scoville Units • Uses: Raw

Perfect for pickling, stuffing and slicing, this thick jalapeño is the largest we've ever seen!

5,000

4,000

3,000

2,000

## 'Poblano' Ancho

1,000-2,000 Scoville Units • Uses: Raw, dried

Heat grows as peppers ripen from green to red!

1,000

500

