

## Pepper Starts at the Plant Sale

The Scoville scale is a measurement of pungency (spiciness or "heat") of chili peppers, recorded in Scoville heat units. The bigger the number the hotter the pepper!

Name of Pepper	Scoville Scale	Details
Big Bertha Large Bell	0 to 100	The sweet green pepper that everyone is familiar with
Jimmy Nardello (Italian Sweet)	0 to 100	Heirloom pepper with sugery sweetness when ripe (red)
Sweet Banana	0 to 100	Typically bright yellow with a mild, tangy taste. Excellent for frying, pickling whole or in rings
Milena	0 to 100	Excellent yields of orange bell peppers that are crisp and tasty
Italian Pepperoncini	100 to 1,000	A small, yellow pepper that is synonymous with Italian and Greek cuisine with just enough heat to be interesting
Ancho Poblano	1,000 to 1,500	A Chile Rellano type of pepper when fresh and called Ancho pepper when dried
Black Hungarian	1,500 to 2,500	Jalapeno shaped shiny black fruit with mild heat
Anaheim	1000 to 1,500	Excellent fried or roasted at the green stage
Jalapeno	2,500 to 5,000	An older but well known variety of medium-sized chili peppers
Hungarian Hot Wax	5,000 to 15,000	Very early maturing with moderate heat that grows well in our cool, wet springs on sturdy upright plants
Cozumel	5,000 to 15,000	Four inch long fruit that starts out blonde and matures through orange tones to a final red. Midly spicy to fruity balanced with fire
Serrano	10,000 to 25,000	From the mountainous regions of Mexico, a pepper commonly used to make hot sauce
Red Ember	30,000 to 50,000	Medium-sized plants that produce a number of thick-walled fruits. As spicy as traditional cayenne but tastier
Tabasco	30,000 to 50,000	Very hot pepper used for a famous Louisiana sauce of the same name
Cayenne	30,000 to 50,000	Hot chili peppers that are mostly red-colored, thin, and tapered at the end
Bottle Rocket	50,000 to 100,000	Originally found in Budapest, Hungary, a thai type pepper with a more upright plant and uniform fruit size. Use fresh or dried
Thai	50,000 to 100,000	Used extensively in Asian cuisines, the fruit is small, tapering and very pungent. It is also known as bird's eye chili
Hot Paper Lantern	100,000 to 300,000	Extremely hot habanero type that is more productive and larger than regular habaneros
Datil	100,000 to 300,000	Another "knock your socks off" hot pepper that starts out green and goes to yellow-orange when ripe with a sweet-tart flavor
Habanero	100,000 to 350,000	The heat, flavor, and floral aroma makes this pepper a common ingredient in hot sauces and other spicy foods