









Pepper Varieties


Peppers



Peppers are relatively easy to grow with proper care. With so many varieties to choose from, including hot peppers, sweet peppers, and some in between, there's a variety for every preferred taste. To measure heat of a pepper variety, the Scoville scale is used where the higher the number, the hotter the pepper is.


Variety	Description
Armageddon F1 	Red, super-hot chili pepper. Scoville: 1.3 million
Bell Early Sunsation F1	Dark green ripening to yellow, sweet pepper. Scoville: 0
Better Belle V	Green ripening to red, sweet bell pepper. Scoville: 0
Bhut Jolokia Red 	Also known as a Red Ghost pepper, it is one of the hottest peppers in the world. Scoville: 1 million
California Wonder	Green ripening to red bell pepper. One of the most popular bell pepper varieties. Sweeter when fully mature. Scoville: 0

Carmen F1		Sweet, red, Italian pepper that is great for salads and roasting. Scoville: 0
Carolina Reaper		Intensely hot habanero-type pepper, holding the Guinness World Record (2013–2023) as the world's hottest. Has surprisingly fruity, sweet flavor before the extreme, "molten lava" heat hits. Scoville: 1.5–2.2 million
Concho Hot Pepper		Green ripening to red jalapeño pepper plant with moderately hot taste. Scoville: 5,000
Corno di Toro Red		Classic Italian heirloom with fruits resembling bull horns. Highly productive, sweet-flavored with thick flesh, ideal for roasting, frying, or snacking. Scoville: 0-500
Cubanelle		Yellow-green pepper, taste is sweet with a hint of heat. Scoville: 100-1,000
Encore F1		High-quality, widely adapted hybrid bell pepper known for excellent performance in cool weather. Scoville: 0
Gypsy F1		Prolific, early-maturing sweet peppers that change from pale yellow-green to yellow, orange, and finally red. Ideal for salads, stir-fries, and container gardening. Scoville: 0

Habanero		Small, lantern-shaped, and highly pungent chili pepper known for its intense heat, fruity/citrusy flavor, and vibrant orange/red color. Scoville: 100,000-350,000
Hot Mammoth		Dark green, large jalapeño pepper with medium heat. Scoville: 3,000-5,000
Huntington		Green ripening to red, sweet bell pepper. Scoville: 0
Inferno F1		Shaped like banana peppers, they ripen green, yellow and finish red. Harvest time depends on level of spice desired. They are mildly hot. Scoville: 2,500-4,000
La Bomba II		Dark green jalapeño pepper with medium-hot flavor. Scoville: 1,800-5,000
Jamaican Chocolate Scotch Bonnet		Very hot pepper with distinct smoky, fruity, and earthy flavor. Matures to dark chocolate brown color. Scoville: 100,000-350,000
Jamaican Red Scotch Bonnet		Green ripening to red, hot pepper with very hot flavor. Scoville: 100,000-200,000
Jimmy Nardello's		Red, sweet, Italian pepper with little to no heat. Scoville: 0-100

Keystone Giant	Highly productive, disease-resistant, and sweet. Ideal for stuffing, salads, and grilling. Matures from green to fiery red. Scoville: 0
Lady Bell	Reliable, high-yielding hybrid sweet pepper. Highly productive, even in cool, northern conditions. Scoville: 0
Lemon Drop 	Vibrant, citrus-flavored chili with a bright, sunny yellow color and a distinct lemon aroma. Scoville: 15,000-50,000
New Ace	Extra-early, productive, and cold-tolerant sweet bell pepper. Ideal for small gardens and containers. Scoville: 0
NuMex Joe E. Parker	High-yielding New Mexico-style chili pepper. Ideal for roasting, stuffing, and canning, these peppers offer a mild, sweet, and rich flavor. Grows 24–30” tall and is well-suited for home gardens. Scoville: 500-2,500
Red Baby	Small, sweet, and crunchy, typically measuring 1 to 2.5” in length with a bright red color. These mild, snack-sized peppers, often called mini bells, are ideal for eating raw, stuffing, or salads. Scoville: 500-2,000
Red Knight X3R	Red bell pepper with fruity and sweet flavor. Early-maturing, high-yielding, and boasting X3R bacterial leaf spot resistance. Scoville: 0

Scotch Bonnet 	Fiery-hot chili pepper with fruity, tomato-like flavor and distinct, squat, wrinkled shape. Essential in Caribbean cuisine, especially jerk dishes, offering a sweet-heat balance. Scoville: 100,000-350,000
Seedless PeppiGrande Red	Hybrid, Italian-style sweet frying pepper known for being the first large, seedless, or near-seedless sweet red pepper. Great for grilling, roasting, or snacking.
Sonoma F1	High-yielding, early-maturing, yellow bell pepper. Scoville: 0
Sprinter	High-yielding, early-maturing, sweet red bell pepper. Scoville: 0
Sriracha	Red chili pepper with mildly hot flavor. Used to make Sriracha sauce and great for making salsa, roasting or pickling. Scoville: 1,000-2,500
Tequila F1	Purple bell pepper that turns red when mature. Scoville: 0
Thai Red Chile 	Red chili pepper with similar heat to a habanero. Scoville: 50,000-100,000

Tiburón F1	High-yielding hybrid poblano variety. Glossy dark green peppers that mature to red. Ideal for stuffing, roasting, or drying into Ancho chili powder. Scoville: 1,000-2,000
Velociraptor F1 	Red habanero peppers that are very hot. Scoville: 150,000-220,000.
Yolo Wonder	Disease-resistant heirloom, thick-walled bell pepper designed for high yields. Perfect for stuffing, salads, and roasting. Scoville: 0