

Shy Valley Farm Peppers 2021

Our apologies that a few favorites are missing this year. I will say that the plants we do have are looking better than ever, though!

Hot

Buena Mulata- Rare, very productive, and beautiful plant, with fruit ripening from violet tones to red. Heat is on par with cayenne. Pods up to 6" long. Flavor actually mellows as they ripen to red, so for most heat, harvest when violet. This old heirloom variety traces back to Horace Pippin, an African-American folk artist.

Long red slim Cayenne- Perhaps the most widely used hot pepper, at 30-50K scoville units. Fantastic fresh or dried. Generally used when fully ripened to rich red.

Chiltepin- Plants are typically covered with hundreds of tiny "bird peppers". Heat is high at 50-100K scoville units, but it comes and goes quickly, rather than searing over time. We harvest the whole plant, hang to dry, store the dried peppers in a jar, and crush a few a time whenever a jolt of heat is needed.

Habañero -Smoky, fruity flavor and intense heat. This pepper provides all the heat most people can handle. A little does go a long way, however, and one plant should provide enough fruit to last for years.

Jalapeño - Well known to fans of Mexican cuisine. This early variety is vigorous and productive. Heat in any pepper can vary widely with growing conditions. 2,500 -5000 scoville units. Typically eaten green but does ripen to red.

Trinidad Scorpion- One of the world's hottest peppers at a blistering 1.2 MILLION scoville units. Handle fruits with extreme caution. Flavor is there, too, when prepared properly. Traditional preparation would be to ferment the peppers to make a hot sauce.

Serrano- Our favorite for salsa and pico de gallo. Crisp, bright flavor and usually a little hotter than a jalapeño. Typically eaten raw, Serrano peppers are also commonly used in making pico de gallo. Matures red. 85 days to maturity, but may be eaten green as well. 10-15000 scoville units

Thai Hot- Seriously hot at 50-100,000 scoville units. Very productive plants are quite compact and make an attractive container specimen.

Sweet

Boldog Hungarian Paprika Pepper- Rich, sweet flavor when eaten fresh, and dries beautifully, too. 3-4" long and tapered toward the end.

Carolina Amethyst 70 days (ivory to lilac to deep purple) Sturdy, productive plants. Bell pepper fruit, with thick, crispy walls and excellent flavor.

Chocolate Bell 86 days. (green > chocolate brown) Medium-sized, shiny, chocolate-cherry-colored bells, 2½ x 4½ in., 3-lobed. Unusual dark maroon interior fruit color. Extremely productive, continuous fruiting, very disease resistant. Stake tall plants for best production.

Yellow Cornos di Toro- Heirloom Italian bull's horn peppers. Long and tapered. Wonderful roasted

Corona- 68 days. (green > golden orange) Flavorful, very sweet bell pepper, with a rather unfortunate name at this point. Truly a choice variety.

St. Croix. delicious little red peppers that look and smell hot, but taste sweet. Thin walls, great for frying. Lends crispiness to salads or sandwiches. Known in the Caribbean as “flavor peppers”.

Specialty

Bishop’s Crown- These unusual peppers are named for their distinctive shape. Ripening from green to yellow-orange-red, they feature a full flavor with a variable kick from mild to moderately hot. Productive and beautiful Plants.

Hungarian Paprika- 70 days. (green > red) From Hungary by way of SESE. This strain has excellent color and sweet, spicy flavor. 3 ft. plants produce an abundance of 1½ x 4½ in. peppers. Excellent to eat fresh or to dry.

Shishito- slender and wrinkly with thin skins and bright green color. Slightly sweet and smoky flavor, delicate texture, occasional heat from random individuals.

Urfa biber or Isot Pepper- Turkish peppers that have been called smoky, fruity, earthy, with hints of chocolate and coffee. Typically dried and coarsely ground to a highly prized powder. Recommended by the great chef, Alice Waters. Mild heat perfect for a multitude of uses.