

Shy Valley Farm Peppers 2023 www.shyvalleyfarm.com

HOT

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.

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.

Scotch Bonnet Fiery hot pepper of choice in the Caribbean. Dangerously hot. Handle with care.

Hot Paper Lantern The Hot Paper Lantern is a tropical-sweet habanero-type pepper with even bigger heat (150,000 to 400,000 Scoville heat units) than a common habanero (100,000 to 350,000 SHU.) And where traditional habaneros perform best in warmer climates, the Hot Paper Lantern boasts a shorter growing season, making it a perfect habanero for cooler Northern climates where the growing season is not as long.

Hot Banana The 6-inch-long, banana-shaped fruit provides a bit of a kick—without frightening less-adventurous eaters. Pickled, fried, or roasted, it adds terrific flavor to your favorite dishes.

SWEET

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.

Carmagnola Rosso- Large Red sweet bell type with slight taper at the end. Thin skin, thick walls and very sweet. Good producer. Early. Big plants. You can stuff them, cook them in pepperonata or roast them, remove the skins and serve as a wonderful appetizer.

Yellow Marconi- This classic Italian pepper is particularly superb roasted. The 6"-10" long, 3" wide peppers start out green and ripen to yellow, becoming very sweet. Extremely flavorful raw, considered by some to be superior to bell peppers.

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

Jupiter- High yields of jumbo, 4-lobed, thick green walls that ripen to a deep red. Sweet fruits with a full pepper flavor that expresses well in pasta sauces and stir fries. Yields well until frost. Widely adapted.

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.

Feherozon Paprika Pepper- 85 days. This is a very nice sweet pepper. It produces large, thick-walled conical peppers. They start off creamy yellow, then to orange, and eventually turn bright red orange when ripe. Though they make fruit fast, they do take awhile to mature completely. The plants are compact, very good for containers. It can also be used as a sweet paprika.pepper.

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