

Tonnemaker 2012 Pepper Variety List

<u>Pepper Name</u>	<u>Color</u>	<u>Heat Level</u>	<u>SHU</u>	<u>Use</u>	<u>Description</u>
Aji Crystal	yellow to orange	hot	30000 - 50000	raw in salsa & salad	Chilean pepper with an aromatic flavor
Aji Limon (Limon)	yellow	hot	50,000-100,000	sauces, stirfrys, salsa	small yellow citrus flavored fruits that are wrinkled; heirloom Peruvian pepper
Cayenne	green to red	hot	30000 - 50000	Indo-Chinese cooking; sauces & salsa	originated in French Guiana and was transported to Asia in the 1500s. Long, hot pepper
Indian Juwala	green to red	hot	50,000-80,000	Indian cooking; pickling; salsa & sauces	most popular pepper in India - also called Finger Hot Indian Pepper
Indian MRC-27	light green to red	hot	50,000-80,000	Indian cooking; pickling; salsa & sauces	commercial variety from India
Joe's Long Cayenne	green to red	hot	30000 - 50000	dried pepper flakes, Indo-China cooking	hot, finger-thick peppers
Ring of Fire Cayenne	green to red	hot	20000 - 30000	Indo-China ooking, salsa	4" classic cayenne peppers; Mexican heirloom, early 1900s
santaka	green to red	hot	50,000-100,000	stir fry, pickling, frying	Asian chile most commonly used in stirfrys
Super Chili	green to red	hot	40000 - 50000	fresh, ethnic dishes	thin, hot flesh
Takanotsume	red	hot	100,000	pickling, sauces, salsa, Japanese cooking	Hot Claw or Hawk Claw variety; Japanese pepper
Thai Denchai	yellow to fire red	hot	50,000-100,000	Thai cooking	rich pepper flavored Thai chili with lots of spice
African Cayenne	yellow to red	hot	50,000-90,000	sauces, salsas	8" skinny red cayenne peppers; relatively thick walls
Ciliegia Picante	red	hot	50,000	stuffing, pickling	cherry pepper type;An Italian golf ball sized red pepper that is actually quite spicy, traditionally stuffed with anchovies and mozzarella then grilled. Aka: Satan's Kiss
Slim Cayenne	green to red	hot	30,000-50,000	sauces, stir fries, salsa	short (4") skinny pepper that dries easily and packs a lot of heat; good cayenne flavor
Kurnool	green to red	hot	50,000	frying, indian cooking	Small Indian hot pepper
Hinkelhatz	yellow to red	very hot	100,000	traditionally used for pickling or pureeing to make hot vinegar	Pennsylvania Dutch heirloom that dates pre 1880. Also known as "chicken heart" pepper.

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indian g-3	red	very hot	100,000	hot sauces & salsa; cooking	medium sized thin pepper that has a curved tip
indian g-4	olive green to red	very hot	100,000	green chili	aka: Cobra
Japones	green to red	very hot	40,000-100,000	Asian cooking, sauces	similar to Santaka; small thin cone shaped pepper
Lemon Yellow Habanero	yellow	very hot	200,000	saucers, drying, soups	fiery lemon-yellow tapered habanero pepper from Peru that has a citrus flavor
Mushroom Habanero	dark yellow to orange	very hot	250,000	saucers, salsa, spicy dishes, pickling	resemble a patty-pan squash
Mustard Habanero	orange	very hot	200000 - 300000	saucers, salsa, spicy dishes, pickling	
Paper Lantern Habanero	bright red-orange	very hot	200,000	saucers, soups, pepper jelly, hot sauce	ultra-hot, elongated Habanero pepper
Peach Habanero	light orange	very hot	200,000	saucers, stews, soups	peach colored habanero pepper that is somewhat sweeter and less smoky than typical
Pointsettia	green to red	very hot	150,000	saucers, salsa, pepper jelly	small, hot pepper
Pusa Jwala	green to red	very hot	100,000	Indian cooking; pickling; salsa & saucers, curries	twisted/crinkled long Cayenne type chile from India
Thai Red chili	red	very hot	150,000	saucers, stews, soups; Thai cooking	thin, hot flesh
Large Red Cherry	red	very hot	2,500	pickling, saucers, salsa, stuffing	large cherry pepper that is smooth and very hot; 1.5-2" diameter
thai super chili	green to red	very hot	50,000-75,000	saucers, Asian/Thai cooking	small, thin-walled Thai chili
Ascent (Thai)	green to red	very hot	50,000-100,000	saucers, Asian/Thai cooking	flame hot small, thin Thai peppers
Buhat Jolokia (Ghost Pepper)	green to orange to red	exceptionally hot	1,000,000	hot saucers & salsa; cooking	elongated habanero type; hottest pepper we grow.
Caribbean Red Habanero	red	exceptionally hot	445,000	salsa, saucers, Asian cooking, marinades	fruity and flavorful, but exceptionally hot
Chocolate Habanero	red to brown	exceptionally hot	600,000	saucers; salsa; soups; stews	long brown peppers; from Caribbean; peppers are very crunchy
fatalii	green to orange	exceptionally hot	250,000	saucers; salsa; soups; stews	Central African Republic pepper with a hint of citrus and peach behind the intense heat
Jamaica Hot Chocolate Habanero	green to purple/brown	exceptionally hot	300,000 - 425,000	saucers, soups, pepper jelly, hot sauce	smokey, extremely strong Caribbean hot flavor

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White Habanero	white	exceptionally hot	300,000	saucers, stews, salsas	very rare white habanero from Peru
Magnum Orange Habañero	green to orange	exceptionally hot	300,000	saucers	orange bonnet-shaped habanero pepper
Red Habañero	green to red	exceptionally hot	300,000	saucers, pickling	aka: Lucifer's Dream; Caribbean favorite
scotch bonnett habanero	green to orange	extremely hot	100,000-300,000	saucers; salsa; soups; stews	globular shaped fruits; fiery pungency at maturity
Red Chili	red	hotter	100,000	drying, Thai cooking	small, tapered red chili
Thai Dragon	green to red	hotter	100,000	spicey cooking, Asian cooking, pickling, saucers, drying	Very small peper that is 6x hotter than a jalapeno