

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 Dulce	green to red	mild	0-500	Latin American cooking (Puerto Rico, Dominican Republic & Cuba); pickling	squat pepper with pointy bottom; from Venezuela & Colombia. Habañero type with same flavor, but no heat.
Anaheim	green to red	mild	1000 - 10000	stuffing, roasting, frying, freezing	long green chili, modest heat
Ancho Magnifico	dark green to red	mild		stuffing, roasting, salads, chile rellenos	thick-walled ancho pepper that possesses classic poblano flavor
Ancho Ranchero	dark green to red	mild	1500 - 2000	stuffing, roasting, salads, chile rellenos	very large ancho pepper
Ancho San Luis	dark green to red	mild	1500 - 4500	stuffing, roasting, salads, chile rellenos	rich-tasting
Ancho Villa	dark green to red	mild	1500 - 2000	stuffing, roasting, salads, chile rellenos	Less pointed
Astry Semi Hot Stuffing	yellow to red	mild	1500 - 2000	stuffing, roasting, grilling, salads	thick walled, mildly hot stuffing pepper with a sweet flavor
Big Chile	green	mild	1500 - 2500	roasting, stir fry, stuffing, salads	similar to anaheim, but slightly hotter
Big Jim	green to red	mild	1000-1500	roasting, stir fry, stuffing, salads	similar to anaheim
Busillis Anaheim	green to red	mild	1,000-1,500	roasting; grilling; stuffing	NuMex variety; peppers are shorter and more pungent than Sahuaro; popular in Sicily and North Africa
California Mild	green to red	mild	2,000-2,500	salsa, roasting, drying	mostly used as a dried pepper - spice
cascabel	brown red	mild	3,000	cooking, especially when dried	also known as Chile Bola; reddish-brown in color with slightly tannic flavor
Cherry Bomb	red	mild	1,500-5,000	pickling, sauces, salsa	small, hot pepper, shaped like a cherry. About 20% less hot than a jalapeno
Corno di Toro Giallo	yellow	mild	1500 - 2000	stuffing, roasting, salads	sweet, non-bell pepper; may be slightly spicy. Italian Heirloom, pre-1920s
Corno di Toro Rosso	green to red	mild	1500 - 3000	stuffing, roasting, salads	Italian Heirloom, pre-1920s; largest of stuffing peppers
Corno Verde	green	mild	1500 - 3000	grilling, roasting, salads	sweet green pepper that is similar to Corno di Toro
Fushimi	green to yellow	mild	500	stir fry, pickling, tempura	typical Japanese pepper used in tempura

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Golden Dagger	yello	mild	1,000-5,000	fresh, frying, stuffing, roasting, pickling	yellow tapered pepper that packs a mild heat, medium thick walls
Goliath Griller	red	mild	2,000-3,000	roasting, grilling, fresh, stuffing	thin walled long red pepper with a little heat--just enough for grilling but not too much to eat fresh
Joe Parker	green to red	mild	1500 - 4500	stuffing, grilling, roasting, salads	NuMex style pepper with uniform shape
key Largo	yellow-green to red	mild	1,500-2,500	cooking, drying, roasting	Cubanelle pepper; sweet flesh with mild heat
Krimson Lee	red	mild	1,000	salads, drying	sweet and spicy, paprika type pepper; heat held in ribs
Mariachi	white to yellow	mild	500 - 600	roasting, stuffing, salads, sauces, pickling, grilling	mildly-hot flavor; improved Santa Fe Grande
Mellow Star	green to red	mild	100	stir fries, tempura, pickling	Shishito-type pepper from Japan; mild with no heat at the green stage, but sweet at the red stage
Paprika	green to red	mild	250 - 1000	drying, salads, eating raw	dark red, sweet pepper from Hungary
Pasilla Bajio	deep green	mild	1,000	use as base for Mole when no heat required	forest green pepper with a grape-like flavor
Pimient de Esplette	white to green	mild	2,000	pickling, canning	French pepper that is most commonly pickled or canned
Poblano	green to red	mild	1,000-1,500	stuffing, roasting, grilling, salsas	called Poblano when fresh & Ancho when dried
Sahuaro	green to red	mild	500	stuffing, roasting, grilling, freezing, salads	similar to Big Chile, very large NuMex pepper
Sonora Anaheim	green to red	mild	300-600	stuffing, eating fresh, salads, roasting, grilling	smooth, thick walled NuMex Anaheim pepper
Spanish Spice	green to red	mild	1,500	stuffing, grilling, roasting, salads	sweet and spicy non-bell pepper that has a Mediterranean flavor
Tibron Ancho	green to brown, sometimes red	mild	1500 - 2500	stuffing, roasting, salads, chile rellenos	hot variety of Ancho pepper
Anaheim TMR 23	green to red	mild	1500-3000	drying, chili relleno, freezing, canning	heirloom variety from Anaheim, CA, that is mildly pungent and very versatile
Corcel	green to brown, sometimes red	mild	2,000	stuffing, roasting, sauce, paste	Large ancho-type pepper with dark green & glossy fruit that matures to dark brown

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Ancho Mexican Large	green to red	mild	1,500	chile rellano, salsa, stuffing, frying, roasting	Large ancho-type pepper with dark green skin
san ardo ancho	dark green to red	mild	2,000	chile rellano, salsa, stuffing, frying, roasting	larger ancho variety
Grande Jalapeno	dark green to red	medium mild	4,000-6,000	salsa, guacamole, stuffing, pepper poppers, cooking	not as hot as other Jalapenos
Guajillo	red	medium mild	4,000-6,000	New World cooking	delicate flavored, long peper;
Mirasol	bright red-orange	medium mild	2,500-5,000	cooking, pepper poppers, salads, stir fry	3" elongated pointed peppers with a hint of strawberry flavor while being medium hot in pungency
Isleta Long	green to red	medium mild	15,000	drying,	collected from Isleta Pueblo in 1988; New Mexico Long style with smooth skin. Fleshy when green; sweet and fruity when red
Pimiento de Padron	green to red	medium mild	5000 - 10000	salsa, sauces, fry in olive oil	from Spain; spicier when red than green
Beaver Dam	green to red	medium	5000 - 10000	stuffing, roasting, salads, stews, grilling	Hungarian heriloom; hot stuffing pepper
Big Bomb	red	medium	5,000	pickling, stuffing	medium hot cherry pepper; bigger than cherry bomb or Romanian hot.
Budapest	yellow	medium	5,000 - 15000	frying, salsa, soups, stews	medium hot banana-type pepper
Bulgarian Carrot	orange	medium	10000 - 30000	salsa, stir-fry, sauces, chutneys, pepper jelly	also called "shipkas"; quite hot, but fruity
Chile de Arbol	red	medium	15000 - 30000	sauses, salsa, hot cooking, drying, soups, stews	long, thin deep red Mexican chili
Concho Jalapeno	dark green	medium	4,000	salsa, stuffing, pepper poppers	larger Jalapeno variety
El Jefe Jalapeno	green to red	medium	6,000	salsa, guacamole, stuffing, pepper poppers, cooking	slightly narrower shoulders than "conchos" jalapeno; less cracking
Fresno	green to red	medium	5000 - 10000	salsa, salads, sauces, drying	spicier than a jalapeno
Goat Horn	red	medium	5,000-10,000	pickling, stir fry, sauce	long 1/4" diameter peppers that are mainly used for making a spicy pickle relish
Goliath Jalapeno	dark green to scarlet red	medium	6,000-8,000	salsa, guacamole, stuffing, pepper poppers, cooking	large and thick walled
Hot Hungarian	yellow to red	medium	3,000	pickling, salsas, salads	medium-hot, versitile pepper

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Inferno	yellow to red	medium	6,000	pickling, cooking; frying	hot banana style pepper; sweet taste with hot after-burn
Jalapeno	green to red	medium	2000 - 5000	can be used for anything	America's most popular chili
Kung Pao	red	medium	10,000	Indo-China cooking, sauces, salsa	curved, skinny peppers used mostly for Indo-Chinese cooking
Mucho Nacho Jalapeno	dark green to red	medium	5,000	stuffing, pickling, roasting, grilling, smoking, drying	jumbo Jalapeno - wider, longer, hotter than regular Jalapeno
Peguis Jalapeno	green to red	medium	6,000	stuffing, pickling, salsa, sauces	jalapeno
romanian hot	red	medium	5,000-10,000	pickling, pepper poppers	small hot cherry-type pepper; hotter than cherry bomb or big bomb
Sandia	green to red	medium	5000 - 7000	stuffing, roasting, grilling, salsas	medium-hot anaheim style pepper
Serrano Del Sol	green to red	medium	5,000	sauses, cooking, soups, stews, salsa	not as hot as regular Serrano
Tabasco	red	medium	30,000-50,000	pickling, sauces, salsa	Mexican chile most known for its usage in Tabasco sauce. Dry/hot smoky flavor
Telica Jalapeno	green to red	medium	6,000-8,000	roasting, sauces, salsa, pepper poppers	very large Jalapeno with characteristic cracking pattern
Tormenta Jalapeno	dark green to red	medium	6,000	roasting, sauces, salsa, pepper poppers; pickling	typical Jalapeno variety
Leautschauer Paprika	green to red	medium	6,000	sauses, stews, drying	Hungarian drying paprika pepper; medium-hot paprika
Negro de Valle	green to dark brown	medium	10,000-20,000	drying, chile colorado	collected from the plains of Chihuahua; makes the best Chile Colorado
Minero	green to red	medium	4,500	fresh, drying, roasting	Guajillo style pepper commonly grown in Mexico
Jalastar	green to red	medium hot	10,000-15,000	roasting, sauces, salsa, pepper poppers	thick skinned & cone-shaped; hotter Jalapeno-type variety
Corne de Chevre	green to red	medium hot	15	drying, sauces, salsas, frying	Basque Goat Horn pepper
Cheyenne Cayenne	green to red	medium hot	30,000	sauses, stir fries, salsa	8-9" wrinkly pepper with thicker walls than a typical cayenne, sweet with moderate heat
Stoked Hot Wax	yellow to orange	medium hot	5000-30000	stuffing, grilling, roasting, salads	hot Hungarian/banana style peper