



Peppers4Fun, LLC

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Peppers4Fun 2023 Pepper Growing List

We are letting our best customers know what we are growing this year as well as introducing our fresh peppers to new interested culinary businesses.

We are being certified by the Ohio Ag as a farm for commercial pepper sales. We hope to be certified by harvest time for dehydrated peppers as well.

For this season we are growing small volumes of the varieties described. We will be following up this email information with a preorder sheet that will have pricing as well.

We want to ensure that those wanting our fresh peppers will have them as they ripen.

Thank you for being great supporters of our farm and our Pepper Jams as well.

Tom



Available Varieties

1. Aji Lemon Yellow (*aji Limon*): Lemon Drop | Origins: Peru

Heat: ~ 30,000 Scoville

Jalapeño reference scale: 2 to 12 times hotter

Use: Culinary

Size: Approximately 2 to 3 inches long, tapered

Flavor: Sweet, Fruity, Citrusy



These peppers are from our Fifth generation of seeds. We began our business with the Aji Lemon Yellow. For each generation, we selected the best peppers in size, shape, and flavor to heat combinations.

Our cultivar of the Aji Lemon Yellow has a definite citrus taste with a fruitiness and slight lemongrass taste.

2. Chocolate Habanero

Scoville heat units (SHU): 425,000 – 577,000 SHU

Median heat: 501,000 SHU

Origin: Caribbean

Jalapeño reference scale: 53 to 231 times hotter

Use: Culinary

Size: Approximately 2 inches long, tapered

Flavor: Sweet, Fruity, Earthy, Smoky

The Chocolate Habanero is our second most favorite pepper. We are in our fourth generation of seeds. This habanero is the hottest of all the variants of the habanero family. Yet, the unique aroma and flavor make this an amazing pepper for your culinary experiences.

These are still habaneros, so they have a fruity sweetness behind the extreme heat. But unlike others in the family, the chocolate brings a unique hint of earthiness and smokiness to the experience. They are an excellent chili for a Mexican mole sauce, or if you like rich salsa with an earthier taste, using the chocolate habaneros is a great choice. Try pairing them with more pungent or earthier fruits in salsas like apricots and raisins.

If you love smoky heat, you'll definitely want to check out the chocolate habanero. Hot sauces and chili rubs that are made with it are a mega-spicy alternative to a chipotle rub for steaks and other meats.

Lastly, Unlike your normal habanero, you aren't likely to find the chocolate varieties in your local supermarket or even the commercial produce markets.



3. Rocoto: (*a.k.a. locoto pepper*)

Scoville heat units (SHU): 30,000 – 100,000 SHU

Median heat: Ours are closer to 100,000 SHU

Origin: South America/Peru

Capsicum species: Pubescens

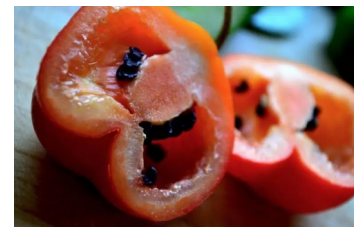
Jalapeño reference scale: 20 to 40 times hotter

Use: Culinary

Size: 2 to 3 inches long, ours are tomato shaped

Flavor: Sweet, Fruity, Grassy

This amazing pepper is our number three favorite. It is surprising in every manner that dances over the palate. We grow the red variety, which looks more like a tomato. This chili is full of juiciness and meatiness – more akin to a tomato than a



pepper – that’s set ablaze with surprising heat. It’s a unique culinary experience that’s a critical ingredient to both Peruvian and Bolivian cuisines.

This is the featured pepper in our **Rocoto Bell Pepper Jam**.

Just to be clear, this is not the Manzano pepper. The Manzano is a much milder cousin to the Rocoto.

When cut open, the rocoto looks quite like a tomato – with thick walls and abundant juiciness. But there’s one notable exception. Our Rocotos have black seeds throughout. It’s a unique chili experience, both to see and to eat.

We love the taste of the Rocoto. The meaty walls of the chili provide a lot of bell pepper “pepperiness”: grassy and fresh. But underneath of it all, there’s a crisp fruitiness here that’s enhanced by the juiciness of the chili itself. In terms of eating experience, as mentioned, think more tomato and less jalapeño.

At this time, Peppers4fun is the only commercial grower of the Rocoto in the N. E. US.

4. Blaz’n Jelly Bean: A Peppers4Fun original

This is our own variety. Over the last four years we have crossed the Lemon Habanero with the Peruvian White Habanero. The intent was to get the citrus of the Lemon Habanero and the heat of the Peruvian White.

Scoville heat units (SHU): 100,000 to 350,000 SHU

Median to High heat: ~275,000 SHU

Origin: United States

Capsicum species: Chinense

Jalapeño reference scale: 40 to 140 times hotter

Use: Culinary

Size: ¾ to 1 inch long, jelly bean shape

Flavor: complex citrus, slightly smokey



We developed this variety for its explosive citrus flavor and complex heat. This size of a small jelly-bean makes this a deceptive fruit in a bowl. To those who experience it, one bite releases the citrus flavor that those standing close by notice right away. Then, the heat is quick, intense and complex across the whole palate.

Our Blaz’n Jelly-bean is great in egg dishes, chicken recipes, sauces and salads.

Growing New Varieties

5. Corbaci - This rare heirloom from Turkey has a very rich flavor.

Scoville heat units (SHU): 100 SHU

Low heat: 100 SHU

Origin: Japan

Capsicum species: Annuum

Jalapeño reference scale: Less than

Use: Culinary

Size: 10 to 12 inches long, twisted like a snake

Flavor: Sweet mild



We are excited to grow these peppers for the culinary artist. The Corbaci is deep in rich sweetness. We have heard a lot of great results when used in salads, chutneys and even fried.

6. Manganji Sweet Pepper: King of Japanese Chili peppers

Scoville heat units (SHU): 1,000 SHU

Low heat: 1,000 SHU

Origin: Turkey

Capsicum species: Annuum

Jalapeño reference scale: Less than

Use: Culinary

Size: 5 to 6 inches long, elongated, curved to straight pods

Flavor: a bright, sweet, and earthy flavor.



We are looking forward to another Fun Pepper. The Manganji is among the world's best tasting peppers. These are generally sweet, but often take on a bit of heat, perfect for mild salsas, grilling, roasting and more!

Prized as a traditional pepper, Manganji chile peppers are highly valued in Kyoto and Tokyo but are relatively rare outside of Japan. The peppers are predominately utilized when young and green and are prepared in simple preparations to showcase the sweet and savory flavors.

We are looking forward to bring this pepper to the chef's that know its uniqueness.

7. Datil Pepper:

Datil peppers are a variety of chili pepper that is unique to the state of Florida, specifically St. Augustine.

Scoville heat units (SHU): 100,000 – 300,000

Median heat (SHU): 200,000

Jalapeño reference point: 12 to 120 times hotter

Capsicum species: Chinense

Origin: United States

Use: Culinary

Size: Up to 3 1/2 inches long, conical and tapered

Flavor: Sweet, Fruity, Tropical



Another new pepper to try for fun and for those who are looking to bring the Florida heat to NE Ohio.

Chilies of this heat caliber are loved for hot sauces, BBQ marinades, chili powders, soups, and spicy salsas, and the fiery datil pepper certainly follows suit. Plus, there's an entire culture around this chili which makes it a staple for all sorts of local St. Augustine dishes, from fiery fish recipes, to gator sides, flavorful tacos, and well beyond. Datil, too, is used to flavor pickles, aiolis, mustards, relishes, and all sorts of other fiery condiments that'll knock your socks off.

CRAZY HEAT

Yes, you can ask about the two crazy heat varieties we are growing in limited quantities.

1. Gnarly Giant Scorpion – This one seems to grow large and has that Gnarly wrinkled look.

About the Scorpion for those not familiar:

Scoville heat units (SHU): 800,000 – 1,463,700 SHU

Median heat: 1,131,850 SHU

Origin: Australia

Capsicum species: Chinense

Jalapeño reference scale: 100 to 585 times hotter

Use: Culinary

Size: Approximately 1 to 2 inches long, bulbous, pock-marked, stinger-like tail

Flavor: Sweet, Fruity



Like all super-hots of this caliber, these Scorpion's are like a culinary solar flare – **not to be eaten raw (or without a lot of dilution).**

Taste-wise, like most super-hots there's a sweetness here – a fruity undertone that you can taste before the heat really hits. Scorpion pepper heat tends to come on faster than that of some other super-hots (like the slow-burning ghost pepper), so the fruitiness is short-lived. When the spiciness hits, it hits hard and becomes the real predominant flavor.

2. Red Ghost - This is our first year growing this pepper. I personally like it in honey or other sweet culinary recipes. The sweet slow heat of Ghost pepper really shines with other sweets. A number of those in the culinary arts have asked for it so we are brining it to those actually interested.

Scoville heat units (SHU): 855,000 – 1,041,427

Median heat (SHU): 948,214

Jalapeño reference point: 107 to 417 times hotter

Capsicum species: Chinense

Origin : India

Use: Culinary

Size: 2 to 3 inches long, pod-like

Flavor : Sweet, Fruity, Earthy



Taste: Yes, there is a taste to these peppers. There is a flavor beyond the extreme spiciness, believe it or not. This chili has a slow-building heat, so you experience the flavor (for at least a few seconds) before the hammer drops. They have a sweet, fruity flavor typical of many super-hot peppers, but underneath it is a light smokiness as well.

Finding Recipes?

We can give recommendations on how to cook with the super hots or there are number of web sites with recipes.