

# Peppers

<b>Anaheim</b>	Long tapered, thick walled good for roasting
<b>Bhut Jolokia Red (Ghost)</b>	Orange-red, third hottest in the world
<b>Big Bertha</b>	Large sweet green bell
<b>Cali Wonderful</b>	Sweet bell, large green bell
<b>Caribbean Red Hot</b>	Hotter than habanero, blunt tipped
<b>Carmen</b>	Large Sweet Italian pepper turns red
<b>Carolina Reaper</b>	Devilish looking fruit, hottest in the world
<b>Cayenne Long Thin</b>	Hot long Slim
<b>Chili Pie</b>	Sweet baby bells
<b>Chiltepin</b>	Small fruit, extremely hot
<b>Cubanelle</b>	Mild Hint of Heat
<b>Dorsett Naga</b>	Wrinkled fruit, green to red, one hottest in world
<b>Golden California Wonder</b>	Yellow Sweet bell
<b>Golden Ghost</b>	Yellow-orange, fiery and pungent
<b>Habanero</b>	Very hot late maturing
<b>Hot Hungarian Wax</b>	Hot banana, light yellow to red, pungent
<b>Hot Portugal</b>	Fiery Hot 7" long green to red
<b>Jalapeno</b>	Hot, thick walled, dark green
<b>La Bomba</b>	Large Jalapeno, Medium heat
<b>Lola</b>	Sweet, light yellow, Banana Style
<b>Mad Hatter</b>	Hat shaped, warm in center, sweet wings
<b>Orange Bell</b>	Large Sweet Orange Bell
<b>Pablano</b>	Mild chili pepper, very dark green
<b>Pimento</b>	Good Canning
<b>Purple Beauty</b>	Sweet bell, matures to dark purple
<b>Red Beauty</b>	Sweet red bell
<b>Red Cherry Hot</b>	Very hot, round 1 to 1½"
<b>Serrano</b>	Larger hot pepper, green to red
<b>Snackabelle Red</b>	Mini bell, sweet, green to red
<b>Sweet Banana</b>	Sweet, light yellow, long pointed
<b>Sweetie Pie</b>	Mini bell, sweet, green to red
<b>Trident</b>	Chili Roasting Pepper
<b>Trinidad Scorpion(Moruga)</b>	Lantern shaped, one of the hottest chili peppers