

# Gourmet Vegetables

# Chilli Hot

Feed the Family



## DESCRIPTION

Most chillies are green in color while they are still growing in their unripened state. When they ripen and reach their full maturity, almost all of them turn to shades of red, orange, yellow or brown. Fruits ripen to red or yellow when 2-2.4in/5-6cm long.

**Apache.** They are prized primarily because they are easy to grow, and therefore make an ideal pot project for the kitchen.

**Basket Fire.** A prolific fruiting variety which is dripping with small hot fruits on a compact leafy semi-trailing plant. The fruits mature from deep purple through cream and orange to mature to a bright red. Great for hanging basket.

**De Arbol.** They are narrow, curved chiles that start out green and mature to bright red. The arbol chilli is very hot, and related to cayenne pepper.

**Devils Tongue.** Its a great looking chilli plant and grows to a meter or so in pots and would bigger in the ground. This chilli plant produces fairly well and decent size pods.

**Goat Horn** Plant produces slender fruits which grow to approximately 6in/15.24cm in height. Fruits mature from green to red in approximately 70 days.

**Holy Mole.** Chilli pepper is normally fairly low maintenance and is normally quite easy to grow, as long as a level of basic care is provided throughout the year

**Purple Jalapeno** Wild purple colored fruits that grow to approximately 1in/2.54cm x 4in/10.16cm. Jalapeno chillies add a great punch in salsa. 75 days.

**Sport** Well known for its use in Chicago hot dog salsa. Matured from green to red in around 75 days. Thin walled fruits.

**The Trinidad Scorpion**, native to **Trinidad and Tobago**, is currently the world's hottest Chilli as of February 2012. The Trinidad Scorpion ranks as high as 2,009,231 SHU on the Scoville scale, making it the hottest chili pepper in the world to date.

**Trinidad Red 7 Pot.** Easily grown and rewards with a multitude of chillies that go from light green to a gorgeous silky dark red. A great chilli for making curry.

**Trinidad Scorpion Butch T.** Just under its relative, the Butch T is also up there with one of the hottest chillies in the world and was up until 2011.

**Bhut Jolokia (Ghost Pepper)** Alleged to be the world's hottest. Use with caution! Orange-red in color. 95 days.

**Red Cap Mushroom** Novelty, and is also known as Red Squash. Grows to 2in/5.08cm -3in/7.62cm, and is of a mushroom shape, thin walled and great for pickling or drying. 90 days.

**Jwala** Popular Indian type. Umbrella plant. Great fresh or dried and is very hot. 90 days.

**Jalapeno Gigante.** The largest jalapeno, these peppers measure as much as 5" long. Perfect for salsa or stuffing as it produces jumbo hot peppers.

**Scotch Bonnet** Small, red chilli pepper known for being one of the worlds hottest pepper, use with caution. Used in pepper sauces.

**Chipotle (Jalapeño)** Produced in Mexico as a way to preserve fully ripe Jalapeño peppers by smoke drying them. Used in BBQ sauce. Smokey flavor.

**Birds Beak** A slender cayenne variety. Turns green to a dark-red when mature. 3in/10cm.

**Thai Hot** Bushy plant produces lots of upright, tangy and pungenfruits.

**Bishops Crown** Oddly shaped fruits with crunchy skin. Fruits have sweet,

mild flavored wings with hot centers. **Fatali.** Fruits start out green and mature to a yellow color. Flavor can be described as hot with slight lemon and peach overtones.

**Tobasco.** A variety is the same one used to make tabasco sauce. The fruits are small and bullet shaped and turn from yellow to green to orange and finally red.



## PROPERTIES

### Culinary

The fleshy base of the petals and meaty heart are the most edible part of Chilli Peppers.

### Medicinal

Stimulates and aids digestion; anti dyspeptic. Considered to be prophylactic against arteriosclerosis. A major constituent of digestive tonics.



## CULTIVATION

Commercially and horticulturally either from seed or preferably from suckers arising from the root stock, retaining a portion of the parent plant. The 'heels' are planted in rich moist soil 29.5in/75cm apart in late spring or early summer.



## GROWTH

Give plenty of water, some protection in the cold weather may be required.

Optimal cropping is reached in the third year, and plants should be replaced in the fifth season. For more information on Chillies please visit our website at [herbherbert.com](http://herbherbert.com)

[www.herbherbert.com](http://www.herbherbert.com)

Any enquiries can be directed to:  
HERB HERBERT P/L

This Herb description is for informal use only; although due care is taken to make sure information is correct we cannot accept any liability for any harm or illness arising from the use of the plants described above.