



2026 Pepper Variety List

Hot Pepper Varieties

Scoville Units Rating Guide

Moderate Heat 1,000-5,000 units Hot Heat 5,000-30,000 units

Anaheim Chili—(75 Days) Popular 2-cell, medium-hot pepper with medium thick flesh. Peppers start out green, maturing to red. Enjoy green or red. High yields. Recommended by KSU. Scoville units 500-2,500

.3/4" Biggy Chile Hybrid—(68 Days) Huge yields of thick-walled 9" peppers. Mild heat rating. Matures green to red. Enjoy green or red. Recommended by KSU. Scoville units 450-600

Caribbean Red Hot—(70 Days) Sixty times hotter than Jalapeno Peppers. Peppers are 1.5" long and shaped like a blunt twisted bell pepper. Enjoy green or red. Recommended by KSU. Scoville units 300,000-445,000

Cayenne Long Thick Red—(75 Days) Hot, thick-fleshed 6" x 3/4" peppers. A favorite for using dried, pickled, or in sauces. Strong plants that produce pendant peppers that are wrinkled, tapered, and curved. Ripens green to red. Scoville units 35,000-40,000

Dragon Roll Shishito—(67 Days) Burpee Exclusive Variety. Gaining the ranks of culinary excellence, shishito peppers are on menus and at farmers markets across the nation. These 3" to 5" peppers top out about 200 Scovilles, making them more mild than a jalapeno pepper, but they let you know you have some heat! Scoville units 200

Fajita Bell Hybrid—(75 Days) One of the best large, 4-lobed peppers with a low pungency and a great taste raw or cooked. High yields. Enjoy green or red. Scoville units 100-500

Garden Salsa Hybrid—(73 Days) A chili pepper designed for salsas. Peppers are 8"x 1" in size and usually picked green in color. Classified as medium-hot, but will be hotter in dry weather. Scoville units 1,000-5,000

Ghost Pepper (Bhut Jolokia)—(95 Days) This pepper is alleged to be among the world's hottest! Use with caution! Peppers are wrinkled, scarlet red in color and 2"x 1". Scoville units 1,000,000

Habanero—(90 Days) Extremely pungent! 1000 times hotter than a Jalapeno! Lantern-shaped 1"x 1.5" peppers with thin walls. Matures light green to orange. Enjoy at any color. Recommended by KSU. Scoville units 100,000-350,000

Jalapeno-Big Guy—69 Days Burpee Exclusive Variety. Produces large jalapeno peppers that are perfect for pickling, stuffing, roasting, and slicing. Peppers are 5"x1" in size. Enjoy green. Scoville units 1000-5000

Jalapeno—Gigante—(80 Days) Burpee Exclusive Variety. Produces big, delicious peppers for salsa or for stuffing to make "poppers". Peppers grow 4"-5" long. One of the largest jalapeno pepper varieties. Enjoy green or red. Scoville units 4,000-6000

Jalapeno—Jalafugo—(70 Days) Large, strong plants produce super-pungent jalapeno peppers. Peppers grow to be extra-long, measuring 4"x2". Enjoy green to red. Scoville units 4000-6000

Jalapeno--LaBomba—(56 Days) Sturdy plants produce continuous yields of medium-hot peppers with thick walls. Peppers are 2.75" x 1". Enjoy dark green in color. Scoville units 5,000

Jalapeno--Megatron—(65 Days) An exciting hybrid jalapeno that boasts extra large peppers. Peppers grow to 4.5" long. This variety is extremely early and gives high yields.

Jalapeno—Park's Whopper—(72 Days) This variety produces peppers that are 3-4" in length and perfect fresh, canned, salsas, or pickled. They will liven up any food dish. Very disease resistant. Scoville units 2100-2500

Jalapeno--Pot-A-Peno—(45 Days green, 60 Days red) A unique pepper with a cascading growth habit that is perfect for containers or hanging baskets. This pepper will add a spicy zip to any dish. Mildly hot. Scoville units 500.

Jalapeno-Spicy Slice—(65 Days) Produces extra-large 4"-4.5" peppers. Peppers are firm, smooth, good for cutting into uniform bite-sized rings, good flavor. Scoville units 4000-6000

Jalapeno—Srircha—(80-95 Days) If you like srircha sauce this is the pepper for you. Produces large green peppers 4"x1.25". Mildly hot. Enjoy green or red. Scoville units 2300-2500

Scotch Bonnet Jamaican Red—(90 Days) Hotter than Habanero?? You decide. Bonnet-shaped 2" peppers. Super hot. Matures green to red. Enjoy at any color if you dare. Scoville units 100,000-350,000

Serrano Chili—(85 Days) Perfect for chili sauces, salsa, hot pepper vinegar and pickles. Produces 2" long peppers. Matures green to red. Enjoy at any color. Recommended by KSU. Scoville units 22,000

Super Chili Hybrid—(75 Days) All America Selection winner. Produces 2.5" x 1.5" cone-shaped, elongated peppers. High yields of very hot peppers. Matures green to red. Enjoy at any color. Scoville units 50,000

Thai Hot—(70 Days) Very hot! Produces small, slim dark green peppers about 1" long. High yields. Matures from green to bright red. Enjoy at any color. Scoville units 40,000

Trident Poblano—(80 Days) Extra large poblano type peppers that grow 6.5" x 3.5". A very glossy, firm straight pepper. Good for fresh and dried use. High resistance to Tobacco Mosaic Virus. Scoville units 250-1,500

Sweet Pepper Varieties

Bananarama—(70 Days) Burpee Exclusive Variety. Produces big, meaty banana peppers on smaller plants. Peppers are 8" x 1.25". They start out yellow in color and mature to orange-red. Can be picked at any time.

Better Belle—(75 Days) A very dependable productive pepper variety that produces high yields of 4"x 5" thick-walled sweet peppers. Matures green to red.

Big Bertha—(72 Days) All America Selection winner. Extra-large, mostly 4-lobed peppers that are 7" x 3.5". Matures green to red. Very popular for home use. Enjoy green or red. Recommended by KSU.

Big Daddy—(70 Days) Burpee Exclusive Variety. Produces huge 8-10" long sweet peppers, thick-walled and crispy sweet. Great grilled, sautéed, stir-fried, roasted or stuffed. Matures green to golden-yellow. Enjoy at any color.

Carmen—(60 Days green 80 Days red) The best tasting sweet Italian frying pepper, notably sweet (especially when fully red ripe). It has a shapely tapered silhouette. Excellent roasted, grilled, and in salads. Peppers average 6" long x 2.5" wide. Matures green to red

Early Summer—(69-73 Days) Produces big harvests of extra-large peppers. Golden-yellow in color, 4"-5" in size, thick walls, uniform blocky shape. Excellent disease resistance.

Early Sunsation—(70 Days) Blocky shaped peppers with thick walls and a very sweet taste when left to ripen to a yellow color. Matures from green to bright golden-yellow

Giant Marconi—(70 Days) Produces a tapering 2-4 lobed pepper that is 8" x 3" in size. Has a sweet, smoky flavor. Use fresh or grilled. Disease resistant. High-yielding. Enjoy green or red.

Great Stuff—(75 Days) Burpee Exclusive Variety. The ultimate pepper for stuffing—gigantic in size and thick-walled. Produces giant 7" x 5" peppers all summer long. Vigorous and disease resistant. Recommended by KSU.

Gypsy—(60 Days) Extremely early producer of wedge-shaped peppers that are crunchy, firm and sweet. All America Selection winner. Recommended by KSU

Hungarian Sweet Wax—(66 Days) Produces a very sweet 1.5"x 6" light yellow pepper that is perfect for salads, sandwiches, or stir-frying. Enjoy light yellow to red.

Keystone Giant Resistant—(75-80 Days) A large bell pepper with thick walls. Produces peppers that are 4.5" x 4". Perfect for stuffing or fresh. Good producer. Enjoy green to red

KickStart—(50 -55 Days green) (70-75 Days Red) Produces high yields of peppers with thick walls, 3"-4" in length, a large blocky bell pepper. Perfect for stuffing, grilling, or enjoying fresh. A sweet flavor.

King Arthur (formerly Fat 'N Sassy)—(65 Days) Produces high yields of large, blocky sweet bell peppers. A mid-season variety that is widely adaptable and shows virus resistance. Enjoy green or red. Recommended by KSU

Lady Bell—(71 Days) Produces good yields of blocky, 3-4 lobed crunchy peppers. Disease resistant. Matures green to red. Enjoy at any color. Recommended by KSU.

Lunchbox Orange—(65 Days green, 85 orange) A sweet flavorful orange snack pepper. Mini-sized peppers are delicious stir-fried, in salads or the perfect healthy snack. Peppers grow 2.5" long x 1.5" wide.

Lunchbox Red—(63 Days green, 83 red) A sweet flavorful red snack pepper. Mini-sized peppers are delicious stir-fried, in salads or the perfect healthy snack. Peppers grow 2.5" long x 1.5" wide.

Mama Mia Giallo—(85 Days) Sweet Italian pepper that is perfect grilled, roasted, or eaten fresh. All America Selection winner 2014. Matures green to yellow. Enjoy at any color.

Orange Blaze—(65 Days) Produces gorgeous 2-3 lobed peppers that mature early from green to orange. Very sweet flavor. Excellent disease resistance. All American Selections Winner

Park's Whopper II Hybrid—(70 Days) Produces 4" x 4" lobed pepper with thick walls. Very flavorful. Excellent for salads, stuffing, sauteed, or fried. Good freezing variety. Good disease resistance. Matures from green to red. Enjoy at any color.

Park's Whopper Yellow Bell Hybrid—(70 Days) Produces large, sweet and flavorful yellow bell peppers. Large, 4" x 4" peppers have thick walls and are juicy and crisp. Perfect for raw or cooked eating. Disease resistant. Enjoy at any color.

Purple Beauty—(75 Days) Produces high yields of delicious onyx-colored peppers. Compact plants are 18" tall and produce 4" lobed black peppers that mature to deep purple. Thick-walled, crisp, perfect raw or cooked. Peppers will lose purple color when cooked.

Prism—(60-65 Green, 75-80 colored) A tasty midi pepper that is halfway between a mini and a standard pepper. The plant will have green, orange, and red peppers on the plant at the same time. Peppers are perfect for eating fresh, stuffed, or in salads.

Red Knight—(65 Days) A sweet, vigorous, early maturing pepper variety. Produces large to extra-large peppers 4.5"x 4.5" in size. Peppers are thick-walled. Enjoy green or red.

Revolution—(72 Days) Produces large to extra-large peppers that are 4.75"x 4.5" in size. Has good disease resistance. Thick-walled and 4-lobed in shape. Enjoy green or red.

Trailblazer—(70-75 Days) Produces medium to large, blocky bell peppers that are 3-4 lobed, perfect for stuffing. Matures from green to yellow. Peppers average 3.5" x 3.5".

Tricked You—(90 Days) This is a no-heat jalapeno variety!! Great for blending with hot varieties to customize the heat level in hot sauces and salsas. Matures from green to red. Peppers grow 4" x 1.5".