Hot Peppers

Hot peppers: We have several varieties. Chile peppers in approximate order of “hotness” (mild to fiery -- but it depends on your taste !) include: Anaheim, poblano or ancho, jalapeño, Hungarian hot wax, serrano, cayenne, habanero. We also grow hot cherry peppers. Hot peppers are featured in many cuisines, including Mexican, Hispanic / Latino, Caribbean & Asian (Chinese, Thai, Korean, Indian, Sri Lankan). Try some recipes, & test to see how hot you like it! Jalapeño salsa & nachos are just the beginning ...

(pictured above, l. to r.: large Anaheims, little serranos, & cayenne peppers turning from green to red)