

Biggie Chile Pepper



Great for roasting
or slicing to add
the perfect zest to
pizzas or salads.

Capsicum annuum 'Biggie Chile' (Scoville Rating: 450 to 600)

- **Use:** Stronger plants that offer better sun protection for higher quality yields than Big Chile II. Early maturity, huge yields, thick walled fruits up to 9" long and a mild rating of 500 Scovilles on average. Light green fruits will mature to a bright red if left on the vine. Resistant to Pepper Mild Mottle Virus.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Water regularly, when top 3 in. of soil is dry. Use slow release fertilizer for best results. Keep water off leaves and flowers.
- **Growth:** Plants can grow 3 to 4 ft tall.
- **Hardiness:** 9-11, annual, houseplant.
- **Foliage:** Small leaves.
- **Flower:** This is the first hybrid Anaheim-type chile we know of, and it is significantly more productive with much larger fruit than other Anaheim varieties. Huge crops of 8 to 10-inch long, 4 ounce fleshy peppers appear over a lengthy harvest period. This is the classic 'California green chile' used for roasting, peeling, and including into cooked dishes. Very mild pungency.

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