

Tiburon Pepper



**You can
grow
them in
a pot
on your
patio!**



Capsicum annuum 'Tiburon' (At 2,000 Scovilles, this pepper is just mildly hot!)

- **Use:** The mainstay of southwestern and Latin cuisine, the Poblano pepper is the fresh form of the popular spice called Ancho pepper. And Tiburon Hybrid is just about the best Poblano available anywhere, offering huge yields of disease-resistant, extra-large, dark green to red fruit! The fresh pepper is called Poblano; the dried form is Ancho, with a raisin-like flavor combined with mild heat. Tiburon is resistant to bacterial spot and tobacco mosaic virus, offering big, healthy yields on plants 20 to 30 inches tall.
- **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:** Grows 2-3' tall and 1-1.5' wide.
- **Hardiness:** 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower/Fruit:** Pick it when it turns dark green for firm fruit suitable for stuffing, or let it turn red (which contains more vitamins) before harvest. Either way, you'll have plenty of spicy-sweet eating from this meaty, generously sized pepper!