

Anaheim Pepper



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

Capsicum annum 'Anaheim' SHU 1,000 to 5,000

- **Use:** A mild, elongated chili pepper, also called a "New Mexico" or "California" chile, known for its versatility in cooking, particularly for stuffing and roasting. The Anaheim pepper is a descendant of a land-race of New Mexican chilies originally grown by Pueblo and Hispanic communities. Grown using organic controls and no synthetic pesticides.
- **Exposure:** Full sun preferred. 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 are 25" tall and multibranching.
- **Hardiness:** Zone 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Anaheim peppers are typically 6-10 inches long, slender, and taper to a point. They mature from dark green to a deep red. Heat Level: They are known for their mild heat, making them suitable for a wide range of dishes. They are commonly used in dishes like chiles rellenos, soups, stews, and salsas.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon

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