

Mad Hatter Pepper



**You can
grow them
in a pot on
your pa-
tio!**

Capsicum annum 'Mad Hatter' (500 to 1,000 Scoville heat units.)

- **Use:** This exotic pepper wins on uniqueness alone! However, the plant's vigor, earliness, high yields, large size and awesome taste all contribute to its high score among AAS judges. Mad Hatter is a member of the *Capsicum baccatum* pepper species from South America commonly used in Bolivian and Peruvian cuisine. You can impress your friends by growing this pepper and showing off the novel three-sided shape and deliciously sweet taste. The taste has a refreshing, citrusy floral flavor that remains sweet, only occasionally expressing mild heat near the seeds. Be prepared for vigorous and robust plants that are easy to grow because they were bred for North America's many growing conditions. Use your abundant harvest raw in salads, pickled or stuffed with cheese...a new favorite!
- **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 are 25" tall and multibranching.
- **Hardiness:** Zone 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** It has a similarly sweet, fruity taste as the Bishop's Crown, but with much less heat. The Mad Hatter isn't just a looker; it walks the talk on flavor, too. This is one delicious chili. It's fruity-sweet, with both citrus and floral notes that gain intensity as the fruits mature. The chili's thin walls also add to the eating experience. They provide a crispness to the fruit when it's eaten fresh.

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