

Aji Rojo Pepper



The large plant produces many thin-walled, crunchy fruits which have a narrow conical shape. Fruit matures from green to red and can be eaten at any stage. “Aji” is the term for chili in South America. These fruits have a refreshing citrus flavor and warm heat level, perfect for eating fresh or cooking into salsas or hot sauces. Simply incorporate the desired number of seeds from the pepper to add some heat. Aji also dries well for a flavorful homemade flavorful “paprika.”



***Capsicum baccatum* ‘Aji Rojo’ Scoville 40,000 to 70,000**

- **Use:** The Aji Rojo comes from Peru. Similar to the Aji Amarillo in size and shape but it ripens to dark red and has a slightly higher heat level. This is an excellent salsa pepper. It is also good for roasting and stuffing. They have a nice fruity taste and have a low habanero heat level. They are a long season pepper but are very productive.
- **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 grow 4 to 5 feet tall and require staking.
- **Hardiness:** Zone 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Open Pollinated. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium-thick flesh, and turn from green to deep orange when mature. The peppers are very mild at the green stage. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, stir-fry, and canning. This was a favorite variety during the Inca Empire .

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