Cajun Belle Pepper

Capsicum annum 'Cajun Belle' (Scoville heat units (SHU): 500 – 4,000 SHU)

- ***Use***: Normally sweet peppers are known for their delicious flavor, but not much to boast on the heat side of things, if anything at all. The Cajun Belle throws the normal playbook out the window. It has all the deliciousness of a sweet pepper, but with a heat that at minimum tickles the tongue and at its max provides a jalapeño-like punch. It's a beauty in the garden, too, providing plenty of color, whether outdoors or in containers.
- ***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 1-2' tall and 1-1.5' wide.
- ***Hardiness: Zone*** 9-11, annual, houseplant.
- ***Foliage:*** Small, lacy leaves.
- ***Flower:*** Like with all hot peppers, the spiciness in this chili increases as the pepper ages on the vine, so a fully ripened red Cajun Belle will have much more heat than an unripened green one. This is critical since Cajun Belle's are a type of bell pepper and are eaten, like other sweet peppers, throughout their maturation cycle (from green to red).

You can grow them in a pot on your patio!

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