

Chipotle Jalapeno Pepper



Harvest jalapeno peppers when the pod is red and fully matured for a hotter flavor. The pod is firm and bright red when mature. Lots of great recipes online on how to smoke your Jalapenos.



Capsicum annum 'Chipotle Jalapeno' Scoville Heat Units: 2,500 - 10,000 (medium-hot)

- **Use:** It is Confusingly named as Chipotle but can refer to any smoked pepper, but this is a variety of its own, with fruits about 3 inches long with similar characteristics to the jalapeno. Flavor is medium heat, with smoky overtones and excellent for use as a jalapeno. It takes 10 pounds of fresh Jalapenos to make 1 pound of Chipotles. No matter how you use it, this extraordinary chile is worth trying.
- **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 3' tall and 3' wide.
- **Hardiness:** Zone 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Fruity, smoky flavoring and add a touch of peppery heat to a dish. Chipotle peppers can be ground or crushed and added to dishes.

Print this sign out at www.growersoutlet.com