

Habanero Pepper



Capsicum chinese 'Habanero'

- **Use:** Delivers a searing degree of heat at 215,000 Scovilles!
- 90 days. Among the hottest peppers anywhere, Habanero reaches up to 215,000 Scovilles of heat! These little peppers look harmless, but use them very sparingly, and remember to wear gloves when handling them to avoid transferring that heat to your eye! **VERY HOT!**
- **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:** 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Blocky, wrinkled peppers measure about 2 inches long and slightly less wide, maturing from silvery-green to bright orange on the plant.

You can grow them in a pot on your patio!