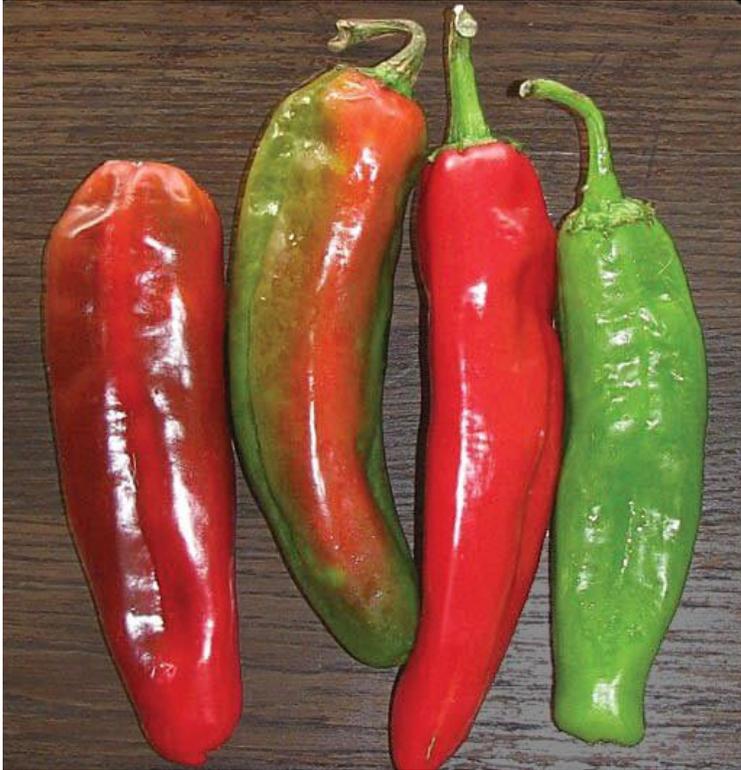


# Hot Anaheim Pepper



**From the obvious source: Anaheim, California. A farmer, Emilio Ortega, brought these peppers to the California region in the early 20th century. Yes, that's the Ortega behind the famous Mexican food brand of the same name that's brought lots of tacos, salsas, peppers, and beans to families across the United States. You can grow them in a pot on your patio!**



## *Capsicum annuum* "Hot Anaheim"

- **Use:** The Anaheim pepper is one of those peppers that's big enough to be very versatile in its usage. It's usually a mild pepper, but there's a catch. Anaheim peppers can really vary in heat based on where they were grown. For instance, a California Anaheim pepper is typically much milder than those grown in New Mexico. Those New Mexico varieties can actually spike in heat and become just as hot (and rarely even hotter) than a jalapeño.
- **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/Fruit:** Anaheim chilies originally came from the New Mexico area, though, and because of the many regions in which it is grown, it has many different names. That's pretty much the case for most hot peppers. You'll also see Anaheim peppers called New Mexico peppers, Magdalena, California chili, and in dried form it takes the name chile seco del norte. When they ripen to a red color, their name changes once again. These are often known as California red chilies or chili Colorado. This is one of the best things about this chili: you can do a lot with it. It's very versatile and family-friendly, even for people who typically don't like spicy foods. It has only a slight pop and a mild fruity sweetness that people enjoy.
- Stuffed Anaheim peppers are a big treat. They are like poblano peppers in that way, and Anaheim peppers are often used instead of the poblano in the popular dish chiles rellenos. The shapes of the two chilies are quite different, though. While poblanos look more like bell peppers, Anaheim chilies are thinner, curved, and around five inches long. They have a decidedly more hot pepper-like appearance.
- These are also excellent salsa chilies. If you want a pepper for a mild fresh salsa, then opting for the Anaheim is the way to go.
- And here's the kicker. For pretty much anything calling for bell pepper, you can swap it out and use Anaheim peppers instead. If you want your dish to have just a little more oomph to it, this is an excellent way to go.

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