

Hot Banana Peppers



The banana pepper is a mild, medium-sized chili pepper with a tangy, slightly sweet taste. It is not considered a hot pepper, offering either no heat or a slight tingle. Compared to the mildest jalapeno pepper, it is 5 times milder, if offering any heat at all.



Capsicum annuum 'Hot Banana' (Scoville heat units: 5,000 to 10,000)

- **Use:** If you like a hint of heat with your peppers, give hot banana pepper a try. The 6-inch-long, banana-shaped fruit provides a bit of a kick—without frightening less-adventurous eaters. Pickled, fried, or roasted, it adds terrific flavor to your favorite dishes. Plus, the fruit creates a pretty pop of color in the garden and on the plate, maturing from pale green to yellow to orange to red. You'll appreciate its resilience in summer, too, as the plant produces well even in hot weather. Performs well 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:** Plants can grow 3 to 4 ft tall.
- **Hardiness:** Zone 9-11, annual, houseplant.
- **Foliage:** Small leaves.
- **Flower:** The banana pepper is a mild, medium-sized chili pepper with a tangy, slightly sweet taste. It is typically bright yellow, but matures to green, red, or orange.

Visit our website at www.growersoutlet.com to print out this sign.