

Jamaican Red Pepper



a staple in many Mexican dishes, salsa's and hot sauces as well. Jamaican Peppers are considered one of the hottest peppers in the world, so you might consider wearing rubber gloves when processing Habanero peppers and do not touch your eyes. If you are sensitive to the heat, make sure to wear a mask over your mouth and nose and protect your eyes.



Capsicum annuum 'Jamaican Red' (Scoville heat units (SHU): 70,000 – 300,000)

- Use: **PLEASE DON'T END UP IN THE EMERGENCY ROOM, THIS IS NO JOKE.** This attractive crumple-podded chili is actually a variety that packs a punch similar to Habanero or Scotch Bonnet. They have a very distinctive apricot and citrus flavor with smoky undertones that adds a great depth of flavor as well as heat. Pods are bright red, with an interesting crumpled appearance. They are thin-walled and juicy. An unusual chili plant with many things going for it. Often used to make Jamaican Jerk chicken.
- 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: Yes! Very spicy. produce small fruits, measuring 1 to 2 inches in diameter. Their size is not relative to their kick however. Red Jamaican Peppers measure anywhere between 250,000 to 300,000 units on the Scoville heat scale. The outer skin of this variety is waxy with a bright red coloring. They boast a sweet, fruity flavoring, much like Habanero Peppers and Scotch Bonnets. Harvest about 60-70 days from transplant. The longer they are on plant the hotter they get. Excessive watering of peppers takes the heat away.