

Mariachi Pepper



Mariachi chiles can be used in salsas or sauces and are especially flavorful when roasted whole on the grill or under the broiler. Mariachi peppers can be used in many dishes, either raw or cooked, but the reason to grow vegetables is the exceptional taste and highest nutritional value – fresh from your garden.



Capsicum annuum 'Mariachi' Scoville 1500-200

- **Use:** Mariachi peppers are moderately pungent, with Scoville readings in the 500 to 600 range when grown under non-stressful conditions. Add stress, such as extremely hot weather or overly dry soil, and Scoville readings may rocket to 1500 or 2000.
- **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 are 25" tall and multibranching.
- **Hardiness:** Zone 9-11, Annual, houseplant.
- **Foliage:** The short fuzzy leaves are unique and distinctive as well.
- **Flower:** Mariachi sets fruits and produces an abundant crop of high quality, mild chile peppers. The chile peppers are pendant meaning they will hang below the stem. It is a fleshy pepper that ripens from creamy white to rose, then red. Some people may wait for the mature red pepper, but because its flavor is delicate and complex, having fruity undertones reminiscent of melons, the gardeners will harvest them at the creamy white stage.