

Scotch Bonnet Pepper



Favorite pepper of the Caribbean. Because this is THE pepper of the region. In fact if you say you want a hot pepper in most of the Caribbean islands, the scotch bonnet pepper is what you are handed. Scotch bonnet is used in all sorts of Caribbean cuisine, including the well known jerk chicken (or jerk pork).

Capsicum annum 'Scotch Bonnet' (Scoville heat units (SHU): 100,000 – 350,000)

- **Use:** A scotch bonnet pepper may sound timid, but it is nothing of the sort. It's one of the spicier peppers (100,000 to 350,000 SHU, same as a habanero) that you may potentially find at a supermarket, especially in geographic areas high in Caribbean residents.
- **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:** Zone 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Yes! Very spicy. As mentioned, it's very similar in spice to the habanero pepper, making it one of the hottest chili peppers in the world. Let's give it a comparison to our jalapeño reference point. Scotch bonnets run between 100,000 to 350,000 Scoville heat units (SHU). The hottest possible scotch bonnet is potentially 140 times spicier than the mildest jalapeño you may find (around 2,500 SHU). That's a lot of heat.

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