

Thai Dragon Pepper



Capsicum annum 'Thai Dragon'

- **Use:** Hotter than the Tabasco and the Cayenne peppers, the Thai Dragon pepper is a fantastic pepper for those who are seeking some heat in a pepper! These fruity fiery peppers are also known as Thai Volcano because of the heat they pack, or "Facing Heaven" because they point upwards when growing on the plant. The Thai Dragon pepper plants are incredibly prolific plants as they can produce up to 200 peppers, but the plants have strong branches that can steadily hold all their peppers. **VERY HOT!**
- **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:** They will produce 2-4 inches long, thin, curved, bright red peppers that'll look gorgeous to decorate inside your home, porches, or in your garden. The Thai Dragon hot pepper will ripen from green to bright red (like a dragon's breath!) and are ready to harvest when they turn red. Keep in mind that they will dry easily on the plant or when picked

These Thai Red Dragon peppers are great to add to a variety of culinary dishes, especially in Thai, Vietnamese, Korean, and Chinese cuisine. If you like Thai cooking or any spicy Asian-style cuisine, the Thai Dragon chili is perfect to grow as it is a common ingredient in many Asian dishes. You can freeze or pickle them, and they dry well for long storage.

You can grow them in a pot on your patio!

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