

Caribbean Red Hot Pepper



Hotter than your average habanero, Caribbean red is the fiery go to for hot pepper lovers; great for containers or gardens, this variety produces small fruit, emerging green and maturing to red; hot yet fruity, it is wonderful in salsas and hot sauces This pepper has the same distinctive taste as habanero and it's hotter.

Capsicum chinense 'Caribbean Red Hot' (Scoville scale: 350,000-450,000 Scoville heat units)

- **Use:** HEIRLOOM. Improved version of habanero that ripens to a beautiful deep red and is even hotter. It smells like a habanero, but with a more floral, almost perfumey, presence. There's a soft fruitiness in the mix as well as the smell of "heat." It's not an unpleasant aroma, but that floral trait was a bit unexpected.
- **Exposure/Soil:** Full sun or at least 5-6 hours of afternoon sun. Grow in rich, moist, well-drained soil in full sun. Plant only when nighttime temperatures are at least 55F. These plants enjoy heat and tolerate drought, though prolonged drought may affect fruit quality. These plants are resistant to deer browsing.
- **Growth:** Grows 4' tall and 1-1.5' wide.
- **Hardiness:** Zone 9-11, Annual, Houseplant.
- **Foliage:** Small, lacy leaves.
- **Flower:** Roughly twice as hot as standard orange habaneros. Known for its intense, fruity-smoky flavor, it produces 1.5-inch wrinkled, bright red peppers on 30-inch plants, ideal for hot sauces, salsas, and marinades. **KEEP AWAY FOR PETS AND KIDS!**

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