

Dragon's Toe Pepper



**These peppers
are hard to find at
any store. You can
grow them in a
pot on your patio!**

Capsicum chinense 'Dragon's Toe' (30,000-100,000 Scoville Heat Units)

- **Use:** Dragon's Toe Pepper is an unusual pepper that originates from Southern China. These peppers have a unique and convoluted shape. ... They are said to be the first type of *Capsicum annuum* to harvest. The peppers can be green and red. **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:** 9-11, annual, houseplant.
- **Foliage:** Small, lacy leaves. NOTE: Plants do not provide a good leaf canopy, so we suggest limited trials in areas where sunscald may be an issue.
- **Flower:** In China, the 3-5" peppers are typically used green in stir fries, but many like their flavor when red-ripe as well. With thin walls and sweet and mild heat, they are ideal for stir fries and salads to add a sweet kick. Harvest in about 60 days

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