

# Trinidad Moruga Scorpion Pepper



**These peppers are hard to find at any store due to their extreme heat. You can grow them in a pot on your patio! 150 to 800 times hotter than a Jalapeno**

***Capsicum chinense 'Trinidad Moruga Scorpion' (1,200,000 to 2,000,000 Scoville heat units)***

- **Use:** It's one of the hottest peppers in the world, only surpassed by the likes of the Carolina Reaper and a handful of potential contenders for the title. Like many other super-hots, there is some flavor here, a fruity sweetness, if you can handle the extreme heat. It's a popular chili for extreme hot sauces, salsas, and other on-the-edge-of-sanity dishes. Like the ghost, the heat of eating the Moruga Scorpion raw is not something that hits you right away. It takes some time to build. And when it starts, it builds for quite a long time. It's sort of like a fire building from inside of you, and you most likely will experience hiccups, sweating, numbness and even more along the way. This is a heat level that borders on military-grade pepper sprays, so keep that in mind.
- **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. NOTE: Plants do not provide a good leaf canopy, so we suggest limited trials in areas where sunscald may be an issue.
- **Flower:** To say the Trinidad Moruga Scorpion is hot would be like saying the surface of the sun is hot. It's true, but you'd be really underselling it. The Trinidad Moruga Scorpion pepper is a scorching hot chili Harvest in about 60 days. Approximately 2 to 3 inches long, stinger tail with a sweet and fruity heat. **KEEP AWAY FOR PETS AND KIDS!**

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