

Pepper Varieties



Pictures

Scoville Rating

Pepper Facts



Carolina Reaper
(1,569,000-2,000,000 SHU)

The **Carolina Reaper** is known to be the hottest pepper on the planet – between 640-880 times hotter than a jalapeno! In 2012, this pepper was invented by Ed Currie at his organic pepper farm in South Carolina by crossing the Caribbean La Soufriere pepper and the Pakistani Naga Viper pepper. This pepper is known for giving off a sweet and fruity aroma. The scent is described as being similar to an apricot. The heat from a Carolina Reaper is so strong that you need to wear gloves when handling it!



Scotch Bonnet
(80,000-400,000 SHU)

The **Scotch Bonnet** pepper is not only known for its blinding heat but also for its impressive amount of flavor. This pepper is grown in the Caribbean, and it can be found in many different island dishes because of its spicy, fruity-flavor. The Scotch Bonnet was named for its resemblance to the “Tam O’ Shanter” hat of Scotland.



Bird's Eye Pepper
(50,000-100,000 SHU)

The **Bird's Eye** pepper originated in Southeast Asia, but now different varieties of this pepper exist all around the world. They are called bird's eye pepper because of their small round shape and because their seeds are spread by birds. Historically, this pepper has been used in natural remedies for arthritis, rheumatism and toothaches. It can also be used as an insect repellent when mixed with water.



Fish Pepper
(5,000-30,000 SHU)

Fish Peppers are known for their color transformations! As the plant matures, the pepper goes from being striped with multiple colors to eventually turning red or orange. The plant also has variegated leaves with stripes of white and green. Fish peppers originated in the Caribbean and made their way to the North American continent in the 1800s during the slave trade. The pepper became particularly popular in Baltimore. As the city became more urban, this pepper variety nearly became extinct, but it was saved by the African American painter Horace Pippin who saved and traded rare seeds.



Jalapenos
(2,500-8,000 SHU)

Jalapenos are one of the most common peppers found around the world! Did you know that they are the only peppers to have ever been to space? In the 1980s, astronauts on the Columbia space shuttle took Jalapenos into space!



Rocotillo
(1,500-2,500 SHU)

The **Rocotillo** originated in Peru, but is very common in Caribbean, Latin and South American cuisines. In fact, the Rocotillo is used so often in Puerto Rican food that it is considered to be the “Puerto Rican Pepper.” What is unique about this pepper is its shape – it appears squished with a bulging center.



Shishito
(50-100 SHU)

Shishito Peppers derive from the Japanese word for “lion” because the creased tip of the pepper looks like a lion's head. Shishito peppers are considered to be pretty mild, but approximately one in ten shishito peppers can have a surprisingly spicy punch.



Bell Pepper
(0 SHU)

Bell Peppers are the most eaten pepper in the world. They are the only kind of pepper that does not have the chemical compound capsaicin, which is why they do not have any heat or spice.