

NIGHTCRAWLER GARDENS LLC	
2020 SWEET PEPPERS	
ARUBA	65 DAYS. Lime green-orange-red-chocolate. A cubanelle type, fruity flavor a hint of heat.
BIANCA	65-85 days: White to red. Add another color to your peppers. Mild, sweet, good yields.
BIG BERTHA	75 days: Green to red, our largest sweet pepper! Great as a stuffer!
CALIFORNIA WONDER	72 days: Green turning to red. A good old standby in most gardens.
CARMEN	60-75 days: Green to red; horn-shaped Italian sweet. Good raw or cooked. Try frying and stuffing. Great pepper! Mike, the tomato man's favorite.
CHABLIS - PATIO POTS	60 days, White-orange-red/ Super sweet for salads, frying, stuffing, salsas.
CHOCOLATE	brown!
COLOSSAL	70 days. Extra large for stuffing. A favorite for home gardening.
CUBANELLE	65-75 days: Yellow to red. Sweet Italian frying type. Try something new!
EARLY SUNSATON	70 days: A green to yellow sweet pepper. Large, thick, sweet - a must try!
GIANT MARCONI	72 days: Deliciously sweet Italian peppers turning a shade of purple when they are fully ripened -great fried or roasted.
GOLDEN CAL WONDER	72 days: Green turning to yellow Sweet and tasty!
MAMA MIA GAILLO	60-70 days: Early maturing yellow sweet Italian pepper. Long tapered fruits with easy to remove skin. Nice sweet flavor that is excellent fresh, grilled, or roasted.
ORANGE	75-85 days: Green to orange. Thick juicy walls and fruity sweet taste.
PIMENTO	55-70 days: Ripe when red; ideal for salads, canning and garnishes.
PURPLE BEAUTY	70-80 days: Loads of small, delicious, purple peppers on compact plants
RED KNIGHT	70-85 days: Green to red. High yields of large, thick-walled delicious peppers.
SWEET BANANA	72-82 days: Yellow to red. Great for frying and pickling.

2020 HOT PEPPERS	HEAT INDEX
FOOLED YOU JALEPENO	65 days: Perfect for mild sauces, salsas, and stir-fries...not pungent, not hot, but still enormously flavorful. Yield is enormous. 0
TRICK OR TREAT HABANERO	looks and tastes like an orange habanero. The flavor and aroma of Trick or Treat is equal to, or better than a hot 0
MEXIBEL	75-85 days:A bell shaped pepper with a little kick. Nice thick walls that stand up well to stuffing and baking. 500
HOLE MOLE	65-75 days: Grows 7-9 inches long and if left to mature turns chocolate color. Nutty, tangy flavor used to make Mole Sauce. 700
HOT ITALIAN BUCKEYE	Seeds were given to us by a Buckeye Lake man who brought them from Italy after WWII. No name, but they are fairly hot, thin skinned, and dry beautifully. Great for making ristras. 1,000
SHISITO	60 days. Small, mildly hot Japanese pepper for roasting, panfrying an grilling. Thin walls. Prolific. IN GREAT DEMAND! 1,000
BARON	65-75 days: Green to red. An Ancho/Poblano with thicker sweeter flesh. 2,000
ANAHEIM	75-85 days: Green to red. Popular chili pepper. High yielding. 2,500
ANCHO RANCHERO	76 days: Tapered fruit 4-6" long and quite mild. A whiff of an apple flavor makes them unique -fresh, cooked, or dried (Poblano). 2,500
BIG JIM	Mild heat quotient and perfect for chili relleno dishes 3,000
RED HOT CHERRY	62-82 days. Very productive. Hot! Great for pickling/stuffing. 1,500-5,000

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INFERNO HYBRID	60-80 days: Hybrid Hungarian Wax. Long very hot banana peppers with medium flesh. Larger than older types. Heavy producer. 5,000
MUCHO NACHO	70-80 days: Green to red. A larger Jalapeno; thick and heavier than a standard jalapeño. 4,500-6,500
GARDEN SALSA	73 days. Grown specifically for Mexican salsas. Med-hot. 6,000
BILLY BIKER	66 days: A blazingly hot jalepeno. The hottest that we've ever tasted. 10,000
HUNGARIAN HOT WAX	60-80 days: Yellow turning red in later days. Heavy producer. 10,000
JALAPENO M	75 days: Thick walls, heavy yields; green turning to red later. 10,000
SERRANO CHILI	80-85 days: Green to red. Perfect for chili sauce, salsa, hot pepper vinegar and pickles. 10,000-25,000
SANDIA	Smaller and hotter than Big Jim. 4-6" Pick when red. 5,000-30,000
CAYENNETTA - PATIO POTS	Beautiful cascading display of green to red 3"-4" fruits. Finally a hot pepper for containers or small gardens. 20,000
ALI LIMON	flavored pepper which is a popular seasoning pepper in Peru where it is known as qillu uchu. Heavy producer and quite ornamental in the landscape. 30,000-50,000
CONFETTI - PATIO POTS	leaves to its sweet, thin-walled chameleon-colored fruit. Petite 2 oz. peppers ripen from green-striped to red. Best for containers or small spaces. 30,000-50,000
GIANT RISTRA	80 days. Looks like a Marconi, but spicy like a Cayenne. Pick red. Makes beautiful ristras. 30,000-50,000
TABASCO	80 days: Used in Tabasco sauce. Small yellow-green peppers turning to yellow and orange, then ripening to red. Use in vinegar. 30,000-50,000
FISH	80 days:Used in fish and shellfish cookery. What makes it stand out is its wonderful variegated foliage. 5,000-30,000
CAYENNE LARGE	75-80 days: Green to red. For drying; pickling and sauces. Long and wrinkled. 30,000-50,000
HOT THAI	75-80 days: Green to red. Small, pungent, red-hot containers loaded with up to 200 conical shaped peppers. Use for cooking or preserve in oil or vinegar. 50,000-100,000
SUPER CHILI	50-70 days: Red. Multitude of upright 1 1/2 inch peppers. Yes! 40,000-50,000
CHINESE FIVE COLOR	of vibrant colors from purple, cream, yellow, orange to red as they ripen. Great for containers. Add some heat to your salsa. 50,000
HABANERO	75-100 days: Green to orange. Good yield, small. 350,000
FATALII	From Central Africa, its citrus flavor is great on its own or in fruity salsas and sauces with pineapple or mango. Heat comparable to the habanero. 125,000-325,000
RED SAVINA	A red habanero bred to be larger, heavier and hotter. Hottest pepper known from 1994-2006. 200,000-580,000
DORSETT NAGA	100 days. Reaches 1,000,000 scoville units! A distinctive fruity aroma with intense heat. 544,000-1,221,000
TRINIDAD SUNRISE SCORPION	Called sunrise because it grows with the pod head growing up instead of down. Equal in heat to the ghost pepper. The biggest producer of the "hots". 700,000-800,000
CHOCOLATE BHUT JOLOKIA	Natural variant of the Ghost but much sweeter. 800,000-1,001,304
BHUT JOLOKIA (GHOST)	The pepper that started the craze! 800,000-1,041,427
7 POT DOUGLAH	Well known as the best flavor of the super hots, landrace variety from Trinidad 923,000-1,853,396
SEVEN POT BARRACKPORE	Closely related to the Trinidad The name comes from the claim that just one of these contains enough heat for seven pots of chili. 1,300,000
TRINIDAD MORUGA SCORPION	65-75 days: Crowned the hottest chile pepper in the world in 2011 by experts at New Mexico State University's Chile Pepper Institute. Especially grown 1,200,000-2,000,000
NAGA VIPER	3-way hybrid from the UK, a rare plant considering that it's a former (brief) record holder. 1,382,118
CAROLINA REAPER	Chocolate strain from the same breeder as the original. 2,200,000
SMOKIN' ED'S CAROLINA REAPER	Heat Units this has now been confirmed by Guinness World Records as the hottest pepper in the world! Described as having a fruity, sweet taste with a hint of cinnamon and choclote undertones, as well as being HOT! 1,569,300-2,200,000