



ARIZONA-SONORA DESERT MUSEUM

PLANT CARE INFORMATION

Superhot Peppers

Capsicum chinensis hybrids

The plants in this collection are highly bred cultivars that produce some of the hottest chili peppers available anywhere in the world. They are not for the uninitiated... Indeed, eating a fresh superhot pepper can be a painful experience and it is not advisable. They are best consumed in cooked food or dried, powdered and used as a spice.

-The Habanero is the entry-level hot pepper of choice for anybody willing to dabble in the rarified world of Superhot. It originated in the Amazon Basin and was grown by the Mayans well before the arrival of the Conquistadores. Cultivated now widely, it was considered the hottest in the world until the end of the 90's, before the hot pepper craze took hold and gave rise to all the extremely hot hybrids known today.

-Developed in South Carolina, the Carolina Reaper is the result of decades of experimentation and it is a hybrid between a Naga pepper from India and a Habanero from the Caribbean island of Saint Vincent.

-The Ghost pepper is a hybrid between *Capsicum chinensis* and *C. frutescens* and was grown in India for centuries - it has been introduced to the rest of the world in the last twenty years where it rapidly gained a large following of enthusiasts among growers, cooks and culinary adventurers.

-The Scorpion pepper originated in the Caribbean island country of Trinidad and Tobago. A farmer in the village of Moruga had been growing it since the eighties and in the early 2000's it was recognized as one of the hottest peppers in the world.

-The Death Spiral pepper has been developed in the UK and it is the result of a cross between a Naga and a Bubblegum Red. The wrinkled, bumpy and somewhat eerie texture of the skin is a clear warning of the tremendous heat carried by this pepper.

Plant in partial sun in well-drained, rich, loamy soil. Water regularly but do not overwater and occasionally use water-soluble fertilizer with a lower nitrogen to phosphorus and potassium ratio. Peppers will bear throughout the summer as long as the fruits are picked regularly.

Eat responsibly and enjoy