

PEPPER VARIETIES

 indicates spicy varieties.

Cherry Pepper

Round vibrant peppers with sweet flavor and mild to moderate heat depending on maturity. Excellent for stuffing, pickling, antipasto platters, and Italian cooking.

Fresno

Medium-hot chile pepper with a slightly smoky, fruity flavor. Similar to a jalapeño but often a bit sweeter and more complex.

Gourmet Bell

Large blocky bell pepper with thick walls, crisp texture, and sweet flavor. Ideal for fresh salads, grilling, stuffing, and everyday cooking.

Jedi Jalapeño

Large smooth jalapeño with reliable medium heat and excellent flavor. Great for salsa, grilling, pickling, poppers, and fresh slicing.

Jimmy Nardello

Beloved Italian heirloom sweet pepper with long twisted fruits and exceptional sweetness. Wonderful for frying, roasting, grilling, and fresh eating.

King Arthur Bell

Highly productive bell pepper producing large glossy green fruits that mature to red. Sweet, crunchy, and versatile for slicing, roasting, sautéing, and stuffing.

Red Knight Bell

Beautiful red bell pepper known for thick walls and exceptional sweetness. Excellent fresh, roasted, or grilled with rich classic pepper flavor.

Serrano

Small hot pepper with bright, crisp heat and fresh flavor. Hotter than a jalapeño and excellent in salsas, hot sauces, pickling, and Mexican dishes.

Shishito

Popular Japanese frying pepper with thin skin and mild, slightly smoky flavor. Most are sweet, though an occasional pepper carries a little heat.

Sweet Sunrise

Bright yellow bell pepper with crisp texture and mild, fruity sweetness. Adds beautiful color to salads, roasting trays, and fresh summer dishes.