

# Fedco Habanero Peppers



Open-pollinated. A Scotch Bonnet–type infamous for its extreme heat, fiery Habanero registers a blistering 200,000–325,000 Scoville units, depending on how hot the growing season, 30–80 times as hot as Early Jalapeño! Each 1½' plant will set 10–20 pendulous fruits that turn from dark green to tangerine as they mature. Fruits are somewhat wrinkled from stem to tip. Their distinctive flavor makes them a key ingredient in West Indian jerk sauce. Frequent nighttime temperatures below 70° make outdoor production iffy.

Peppers will thrive in well-drained, fertile soils with a pH of 6.5. Abundant phosphorus and calcium is needed for the best results. Transplant out after frost when the soil is warm and weather is settled. Ideal seedlings have buds, but no open flowers. Set plants 12-18" apart in rows 24-36" apart, or 2 rows on poly/paper mulch, 18" between plants. Water-in transplants using a high phosphorus solution.