Common Name: Hot Pepper, Jalapeno
Botanical Name: *Capsicum annuum*

Zone: 10 - 12, annual here
Scoville Heat Units (SHU): 2,500 to 10,000
Height: 2’
Width: 18”
Habit: May need stacking
Flower: White
Foliage: Green
Fruit: 2-4”, green -> red
Flavor: Flesh has a mild flavor close to a green bell pepper
Sun: Full
Soil: Water
Water: Average
Drought: Tolerant
Uses: Fresh, pickled, sauces & salsas
Harvesting: Pick when skin is smooth, firm & bright green. **Always wear gloves and eye protection when handling or cutting these peppers**
Disease: Tobacco users, wash hands to prevent the spread of tobacco mosaic virus

Webster Groves Herb Society