Common Name: Hot Pepper, Hot Paper Lantern
Botanical Name: *Capsicum chinense*

Zone: 10 - 12, grown as an annual
Scoville Heat Units (SHU): 100,000 - 300,000
Height: 2-3’
Width: 18”
Habit: Compact & sprawling
Flower: White
Foliage: Green
Fruit: Scarlet red, 3-4”
Flavor: Fruity, citrus-like
Fragrance: Floral
Sun: Full
Soil: Water
Water: Average
Drought: Tolerant
Uses: Seasoning, salsa, hot sauce, roasting

**Harvesting:** Always wear gloves and eye protection when handling or cutting these peppers. Pick frequently to increase production.

**Disease:** Tobacco users, wash hands to prevent the spread of tobacco mosaic virus.