

# ANAHEIM CHILI

## Hot Peppers

Anaheims originated in New Mexico and were brought west in the early part of the 20th century. Compared to other varieties of pepper, Anaheims are only mildly spicy. While many other pepper varieties are used to add heat and spice, Anaheims provide sweetness or crispy texture to a many type of dishes. The Scoville heat rating is typically between 500 and 2500, although traditional strains can be a bit hotter, sometimes rating as high as 5000 heat units. Pepper's can be harvested while still green approximately 80 days after transplanting.



## NOTES

### VARIETY INFO

**Botanical Name:** *Capsicum annuum*

**Plant Dimensions:** 18 and 24 inches tall

**Days to Maturity:** 80

**Zone:** 5-12

### SOWING INFO

**Sow Outside:** Not Recommended.

**Start Inside:** Peppers are best started indoors, eight to ten weeks or more before the last frost date for your area. Pepper seeds can be a difficult seed germinate, and seedlings grow slowly. Space plants 18" inches apart in rows 24" inches apart or more. Water plants thoroughly after transplanting.

**Days to Emerge:** 6-12 Days

**Seed Depth:** 14 to 16"

**Seed Spacing:** 12 to 24"

**Row Spacing:** 24 to 36"

**Thinning:** Not required.

### GROWING INFO

**Harvesting:** Anaheim peppers are ready to pick when they have reached their full size of approximately 7 inches. Use a knife or shears to clip or cut peppers from the plant rather than pull them off. Pulling them off can damage the plant. You should also leave the stem in place on the fruit as this will keep it fresh for longer.

**Fruit:** 7 1/2 x 2 inches