

ANCHO/PABLANO

Hot Peppers

"Ancho" means "wide", referring to the broad, flat, heart-shaped dried pod. Poblano is the fresh, green form of the chili, mildly hot at 1,000–2,000 Scoville heat units.



NOTES

VARIETY INFO

Botanical Name: *Capsicum annuum var. annuum*

Plant Dimensions: 24"–36" tall

Days to Maturity: 65–75

Zone: 4–12

SOWING INFO

Sow Outside: For Mild Climates only: 2 to 4 weeks after average last frost, when soil temperature is at least 70°F.

Start Inside: RECOMMENDED. 8 to 10 weeks before transplanting. Ideal soil temperature for germination is 70°–90°F. Transplant seedlings outside 2 to 4 weeks after your average last frost date, and when daytime temperatures are at least 70°F, and nighttime temperatures are at least 55°F. Mild Climates: May be sown in late summer for fall/winter crop.

Days to Emerge: 10–25 days

Seed Depth: ¼"

Seed Spacing: 18" – 24"

Row Spacing: 24 to 36"

GROWING INFO

Harvesting: Harvest when peppers are dark green to reddish-brown, 3"–6" long and 2" wide. When harvesting, take care to avoid touching the interior of any broken peppers, as the capsaicin is an extreme irritant, especially to the eyes. Wash hands thoroughly after harvesting or wear gloves to harvest peppers.

Fruit: 4-6" dark green to reddish-brown.