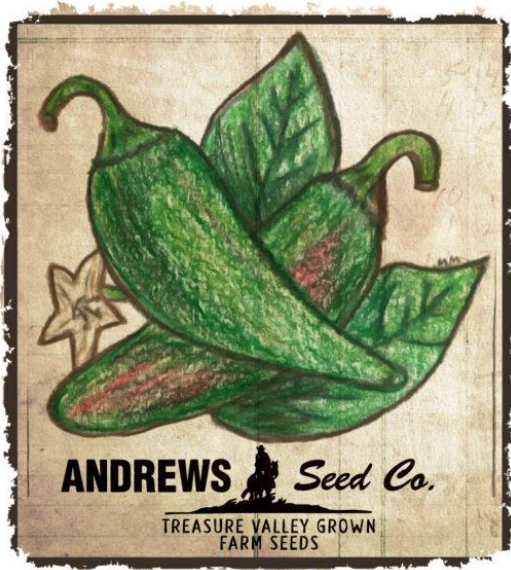


# JALAPENO

## Hot Peppers

Spicy jalapeños are used in everything from Mexican cuisine to nachos to pizza. Upright plants yield loads of smooth, green conical fruits that get hotter as they mature to a deep red. When dried and mesquite-smoked, they are known as 'chipotle' chiles.



## NOTES

### VARIETY INFO

**Botanical Name:** *Capsicum annuum* "Jalapeno Pepper"

**Plant Dimensions:** 24 to 30 inches tall

**Days to Maturity:** 75

**Zone:** 5-11

### SOWING INFO

**Sow Outside:** Not Recommended.

**Start Inside:** Sow seed in 20-row or shallow flats, 4 seeds/in., 1/4" deep, in late March or about 8 weeks prior to transplanting. If possible, maintain soil temperatures at 80-90°F (27-32°C). Pepper seeds germinate very slowly in cooler soil. When the first true leaves appear, transplant seedlings into 2" cell-type containers or 4" pots.

**Days to Emerge:** 10-14 days

**Seed Depth:** 1/4"

**Seed Spacing:** 14 to 24"

**Row Spacing:** 24 to 36"

**Thinning:** Not required.

### GROWING INFO

**Harvesting:** Pick the first peppers promptly when they reach full size to encourage further fruit set. Wash and hold at 45°F and 95% relative humidity.

**Fruit:** 2-3.5"