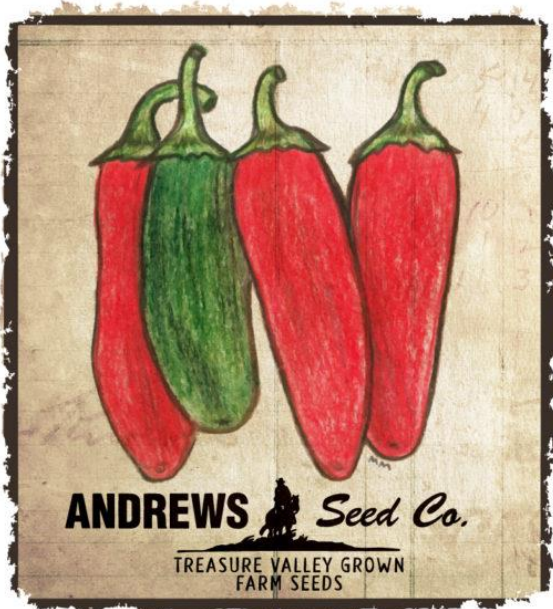


SERRANO TAMPIQUENO

Hot Peppers

Distinctive hot flavor excellent for many dishes. 4-5 times hotter than Jalapenos. 6,000-23,000 Scoville Heat Units (medium-hot to hot). This Serrano is a real favorite South of the border where it's from.



NOTES

VARIETY INFO

Botanical Name: *Capsicum annuum*

Plant Dimensions: 66-81 cm (26-32") tall with a spread the reaches 45-66 cm (24-26") wide

Days to Maturity: 78

Zone: 5-11

SOWING INFO

Sow Outside: Not Recommended.

Start Inside: Plant three seeds to a pot and thin the weakest seedling. One week before transplanting outdoors, harden off seedlings and prepare your plot with fertilizer or organic material. Space 18 to 24 inches apart. They need a well-drained bed, but consistent moisture is also important -- plastic sheeting or mulch can be good ideas for retaining moisture, but a drip irrigation system can be a good approach as well. Peppers will appreciate a stake or cage for stability.

Days to Emerge: 7 - 21 days.

Seed Depth: ¼"

Seed Spacing: 12-18"

Row Spacing: 18-24"

Thinning: Not required.

GROWING INFO

Harvesting: Usually, peppers take around two months to mature enough to be harvested. The richer the color, the riper the fruit. Cut the pepper at the top of the stem. Pulling on your peppers can damage the fragile stalks and roots.

Fruit: Heat scale is about 3,000 Scovilles.