



# Pepper (Hot)

Sureño Serrano peppers are small, bushy plants that are highly productive with large, straight, firm-bodied, bright green fruits. Serrano chiles are about twice as hot as Jalapenos, and are the chile of choice in South Asian cuisine. Unlike many other chiles, the flavour is best when they are still green, but they will ripen to a scarlet red colour.

**Matures in 70 days**

**Season: Warm season**

**Exposure: Full sun**

**Difficulty: Moderate**



## Growing

Sow indoors 5mm-1cm ( $\frac{1}{4}$ - $\frac{1}{2}$ " ) deep. Keep soil as warm as possible. Before they become root-bound, transplant them into 8cm (3") pots. After 4 weeks, transplant them into 15cm (6") pots.

Mix  $\frac{1}{2}$  cup of balanced organic fertilizer beneath each plant in soil. Though peppers will tolerate dry soil, they will only put on good growth if kept moist. Harden off before planting out 30-60cm (12-24") apart. Five gallon containers also work well, but require good drainage and regular irrigation.

## Saving

Allow peppers to fully develop on the plant. They should be dark in colour and slightly wrinkled. Pick the pepper, cut it in half, and rub/shake the seeds out in a bowl. Spread the seeds out as individually as possible onto a plate or tray lined with a paper towel. Allow to dry for 1-2 weeks or until the seeds are completely dry. Put the seeds into a dated and labeled envelope and return to Brock!