Habanero Hot Pepper *Capsicum chinense*

**Hot Pepper** *Capsicum chinense*

Provide support (short trellises, stakes or cages) for healthier plants and easier harvest. Up to 30% shade in mid summer helps prevent heat stress.

**Culture:** Sow indoors in well-draining containers 8–10 weeks before average last frost. Keep the seedlings at 75–85°F during the day, 65–75°F at night. Transplant to 3 in. pots when 3–4 true leaves develop. Harden off and transplant out 3–4 weeks after last frost. Wait 1 month for the soil to warm before applying thick, organic mulch. Provide fertile, well-drained soil rich in phosphorus and even moisture. Mature plants will produce well in fall if protected from frost. Days to maturity are from transplant date.

**Harvest:** Can be harvested green, or, for richer flavor, after turning color.

**Seed Savers:** To save seeds for home planting, isolate from *Capsicum chinense* by at least 150 ft.