

## Year 2007

### HP1908-10 - Holy Mole Hot Peppers

#### **2007 All-America Selections Winner!**

85 days. *Capsicum annuum*. (F1) Plant produces good yields of 9" long by 1 ½" wide chocolate brown hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Used to make the Mexican Mole Sauce. Also can be dried and ground for spice. Scoville Heat Units: 700.

