

## **2026 Lockwood's Pepper Varieties, Their Types and Uses**

### **Sweet/Mild Pepper - Bell Shaped**

Sweet bell peppers are used fresh as snacks and salads, cooked in stir-fries, soups and stews.

Better Belle - green bell

Red Knight - red bell

Fortress Yellow - yellow bell

Orange Blaze - orange bell

Cajun Belle - mild spicy red bell

Yellow Sparkler - snacking pepper

Lunch Box Mix - snacking pepper

### **Sweet/Mild Peppers - Long/Tapered Shaped**

Anaheim - good for roasting, stuffed, or chopped into soups, salsas, tacos and enchiladas

Ancho/Poblano - known as 'Ancho' when dried, used in Mexican cuisine

Cubanelle - popular in Italian and Latin American dishes, used fried, roasted, or stuffed

Flaming Flare Fresno - sweet, smoky flavor, mildly spicy, use fresh, stir fry, saute and hot sauces

Italian Sweet Pepper (Carmen) - Red fruited variety, thin skin, mild, sweet flavor. Best used fried, roasted or sauteed.

No Heat Habanero (Roulette) - similar flavor of a traditional habanero without the capsaicin heat. Used in salsas, chilli, savory sauces, stir-fries, and roasted dishes.

### **Sweet/Mild Peppers - Long/Tapered Shaped continued...**

Shishito - Mild Japanese pepper best known for being blistered in a hot pan, with olive oil and salt to create a quick, smoky, and slightly sweet appetizer. Usually eaten whole (excluding the stem), paired with citrus, soy-based sauces, garlic aioli, or as toppings for pizzas, tacos, and salads.

Sweet Banana - mild tangy flavor, used in pickling, stuffing with cheese or meat, and topping pizzas, salads, and sandwiches

### **Hot Peppers**

Cayenne - adds heat and flavor to chillies, stews and sauces

Ristra Cayenne - mildly hot fruits, good for drying, used in chillies and salsa

Habanero (Chaak) - used to add high heat to sauces, marinades.

Hungarian Wax - pickling, stuffing with cheese or sausage, grilling, roasting, salsas, salads, or stews.

Jalapeno - moderate heat, bright flavor used in Mexican cuisine

Serrano - used to add a sharp, medium-hot spice to salsas, sauces, and marinades