

# FATALII'S FAVORITES

## The best chile pepper varieties to grow! By Fatalii.

No matter if you like chile peppers which are extremely hot, stunningly beautiful or give the best culinary satisfaction with cooking, this article will point you to the right direction to decide which varieties to grow. I will always recommend trying as different chile peppers as possible before picking which you like the most. For this article, I chose varieties which are quite different from each other just for that reason. Hope you enjoy growing these picks as much as I do!



### Who is Fatalii?

I am a professional Chile Pepper expert / grower and breeder, photographer, writer, creator of fatalii.net. I live in Southern Finland. I have grown nearly 4000 varieties to this date (late 2015). After

growing all those varieties, I still keep finding chile peppers that truly fascinate me. New varieties keep the interest rate up high after all these years of growing! **Don't just grow the plants, let the plants grow you!**



#### *C. baccatum* 'Aji Benito'

These pods have very fruitful taste with a nice sweetness. The plant is more compact than *C. baccatum*s usually are, which makes this perfect variety to be grown anywhere. Gives amazing yields in greenhouse. Grows also very nicely indoors or outdoors. Great all-around plant.

[Click here for Aji Benito seeds and more info](#)



#### *C. baccatum* 'Aji Fantasy, Sparkly White'

The taste of these incredibly delicious pods are little less sweet and very aromatic. They have a very fresh taste and it has a 'sparkly' overtones. These quite large pods are highly recommended for stuffing. Semi compact plant which gives great yields!

[Click here for Aji Fantasy, SW seeds and more info](#)



#### *C. annum* 'Bolivian Rainbow'

One of the most beautiful and easiest ornamental pepper plants you can find. This small, compact plant is pretty even in the wintertime – but wait until it receives enough sunshine or suitable artificial light! Pods go through colors of green, purple, pink, yellow and orange before ripening bright red

[Click here for Bolivian Rainbow seeds and more info](#)



A. L.



**C. frutescens 'Cabai Burung Ungu'**

One of the most unique chile peppers I've ever seen! The looks of this plant is very beautiful! From Malaysia. The name means "Purple Bird Pepper". The pods mature from the tiny shiny deep purple to orange-purple to through purplish crimson red to bright red. The taste is typical to C. frutescens species, very suitable to use as flakes or powder or whole pods in a hot soup for example.

[Click here for Cabai Burung Ungu seeds and more info](#)



**C. chinense 'Fatalii Gourmet Jigsaw'**

End of the road even for the toughest chilehead. As hot as chile pepper can get! Besides the horrible heat level, the taste is actually very tasty! If you love the taste of the Naga Morich, 7 pot and other super hot varieties. This one is even tastier! The delay of the heat is unreal with this variety, but eventually you will regret biting the pod!

[Click here for FG Jigsaw seeds and more info](#)



**C. chinense 'Fidalgo Roxa'**

This variety is one of the best looking chile peppers there is. When filled with mature pods, it looks like a plant holding candies. Besides being quite hot, they look just amazing with purple-green color when immature and purple-pink color when mature. The taste is also very good. One of greatest habanero-relatives out there.

[Click here for Fidalgo Roxa seeds and more info](#)



**C. chinense 'Pink Habanero'**

This must be one of the most delightful and delicious peppers one can find! It tastes exactly like a Habanero - but it's very mild it hardly has any heat at all! The strong, distinctive flavor makes this a perfect pepper for salads - or even for snacks. Also easy to grow and early for a Habanero -relative.

[Click here for Pink Habanero seeds and more info](#)



**C. pubescens 'Rocoto, Red Peruvian'**

A perfect Rocoto -chile pepper with a great sweet taste and moderate heat. Huge pods with a very thick, juicy flesh. Very beautiful flowers and pods. Highly recommended for all kinds of cooking. Produces a nice amount of extra heavy pods! A great example of rocoto pepper!

[Click here for Rocoto Red Peruvian seeds and more info](#)



**C. baccatum 'Trepadeira Werner'**

This absolutely fantastic chile pepper variety has a very thick flesh with a fresh and fruit-flavored taste! Pods in all stages of maturity have distinctive taste and they all are great! The heat level is around medium which makes this perfect for cooking. Very easy to grow! It produces a huge amount of fruits even in less ideal conditions.

[Click here for Trepadeira Werner seeds and more info](#)