

# Chili

## Serrano

There is a reason you see so many recipes using 'Serrano' peppers; they have the distinctive, spicy flavor required for many dishes. Try our mango-serrano pico de gallo to liven up grilled fish, or our cilantro-serrano dressing for a different twist on salad. Prolific plants will be dripping with hot peppers. 2"–3" long, thick-fleshed, slender, crisp pepper turning from green to red when fully ripe. 10,000-20,000 Scoville heat units (medium-hot to hot). Tender annual, good for containers.

Chilis thrive in well-drained, fertile soils with a pH of 6.5. Abundant phosphorus and calcium is needed for the best results. Tender annual. Plant out after all danger of frost is past. Space chili plants 12-18" apart in rows 24-36" apart, or 2 rows mulching, 18" between plants. Water-in transplants well. Apply a liquid bloom and boost type fertilizer (phosphorus) at transplant time. Install collar (toilet paper tubes cut into 2-3 pieces work well) around seedling at time of transplant to prevent cutworm destruction. Install cage or stakes at time of transplant. Pick the first chilis promptly when they reach full size to encourage further fruit set.