



# GROWING PLACES

# PEPPERS

**SQUARE FOOT PLANTING:** 1 plant per square foot

**TRANSPLANTING RECOMMENDED**

## HARVEST

Harvest firm, crisp, full-size fruit with a sharp blade. A green pepper will turn red if left on the plant. Allow hot peppers to attain bright color and maximum heat.

## STORAGE

Refrigerate whole, unwashed peppers for 1-2 weeks in the crisper drawer. Ripe red, yellow, orange and purple peppers will not keep as long as the green ones.

Peppers freeze well. Wash and dry. Cut into bite size pieces and place in an airtight container, such as a freezer bag.

Peppers will soften when thawed.

Peppers also dry well. There are many methods; it is best to consult a home preservation book to see which is most suitable for you.

## USE

Peppers can be eaten raw in salads, cooked, stir fried, roasted, tossed in soups and so much more!

Always use care when handling hot peppers. For greatest safety wear rubber gloves during handling. Refrain from touching eyes, nose, mouth or skin when handling hot peppers! Wash hands extremely well after handling and be sure to clean your prep area thoroughly.

The seeds and membrane are the hottest parts of hot peppers and can be removed to mellow some of the pepper's heat. Include seeds if you prefer a spicier dish.

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## MORE ON PEPPER

[High Mowing Organic Seeds: Peppers](#)

[Fedco Seeds: Peppers](#)

## SEED SAVING—BEGINNER

[International Seed Saving Institute: Pepper](#)

[USDA National Institute of Food and Agriculture: Saving Pepper Seeds](#)