

# PEPPERS

Care Sheet · [www.LibertyFamilyFarms.com](http://www.LibertyFamilyFarms.com) · Ludlow, Massachusetts



## Our Line of Peppers

### *Sweet And Mild*

Eat these fresh or cook lightly:

- 'Baron'
- 'Giant Marconi'
- 'Right On Red'
- 'Yes To Yellow'

### *A Little Spicy*

For a savory bite with kick to it:

- 'Cajun Belle'
- 'Shishito'

### *Turn Up The Heat*

Serious heat-seekers take note:

- 'Spicy Slice'
- 'Thai Dragon'



## Plant a Patch of Peppers

Growing your own peppers is fun and rewarding. There are sweet, spicy, and hot varieties to appeal to a range of tastes. Select the ones you like best or try something new and get your hands dirty!

### *Select A Spot And Prepare The Soil*

Find a sunny spot for your pepper patch and get to work preparing the soil. Loosen the ground and mix in about three to five inches of compost, then cover with mulch about a week before planting to keep the soil warm. Dig each hole about two times the size of the pot, and space plants a foot or two apart.

### *Remember To Water Moderately*

Peppers need a moderate supply of water from the time you plant them until the end of the growing season. Be careful to water moderately, because the plants do not tolerate soggy roots. This is why adding compost and mulch is important: they help maintain the balance between proper drainage and the correct amount of water retained in the soil.



## Exploring Peppers

### *Good for Stuffing*

'Baron' is a classic bell pepper that's great for making traditional stuffed peppers with your favorite family recipe.

Mini 'Right on Red' and 'Yes to Yellow' are flat, round cherry-style peppers that can also be stuffed. They're appetizer-size to fill with herbed cheese or use as edible bowls for dips or sauces.

If you like spicy-hot starters, stuff 'Spicy Slice' peppers with cream cheese for jalapeño poppers.

### *Good for Slicing*

Zesty slices of 'Cajun Belle' or 'Spicy Slice' are great for pickling, sandwiches, salads, or nachos. 'Baron' is a good slicer, too.

### *Good for Sizzling*

'Giant Marconi' has a smoky sweet flavor that's at its best when the pepper is grilled. It's also delicious roasted or fried.

'Shishito' is usually blackened on the grill or in a pan, then sprinkled with salt and a squeeze of fresh lemon.

Use the fiery 'Thai Dragon' in southeast Asian recipes—a little goes a long way!

## *Stake Plants When Necessary*

Keep an eye on your pepper plants when they start producing fruit. Plants are easily damaged when they are weighed down with abundant peppers. To support the plants, loosely tie them to stakes with rubber bands, allowing for continued growth. Do not use wire twist ties or twine, as these can snap the stems.

## *Harvesting Tips For Peppers*

Peppers can be harvested at any stage of growth but allowing fruits to fully ripen enhances the flavor. When picking the peppers avoid tugging on them, as this could break off the branch or even uproot the entire plant. Instead, use sharp garden pruners to cut through the tough stems, leaving a bit still attached because peppers keep longer with their stems.

## *Storing Peppers To Use Later*

Store clean, dry peppers in a loosely closed plastic bag in the refrigerator if you plan to use them within a week. You can freeze peppers but they soften when thawed so use them in soups, stews, and sauces. For longer storage, pickling is a good option for most peppers. Hot thin-walled varieties like 'Thai Dragon' take better to drying. Just hang the whole plant upside down to dry!



