Hot Peppers

Today on Gardening in a Minute: hot peppers.

Hot peppers are colorful and easy to grow, so they’re perfect for both edible and ornamental gardens. They also keep producing through Florida’s hot summers, unlike some other vegetables.

Three common categories of hot peppers include chili, cayenne, and tabasco. Varieties range in size from half an inch to seven inches long, and come in many different shapes and colors.

Start hot peppers from seeds or transplants once the last freeze has passed. Look for varieties recommended for Florida that are resistant to common diseases. Plant them in full sun and away from high-traffic areas to protect skin and eyes from the irritating oils.

After you harvest, you’ll be able to season all kinds of dishes with your hot peppers, or even make your own hot sauce!

For more information about hot peppers and many other gardening topics, contact your county Extension office or visit Gardening in a Minute dot com.

Gardening in a Minute is a production of the University of Florida’s Center for Landscape Conservation and Ecology, IFAS Extension, and WUFT-FM.