

Pepper - Hot

Jalapeno - Spice Lemon

What a fabulous new color for a jalapeño!
Created by the Chile Pepper Institute in New Mexico to have all the heat of a green jalapeño with a citrus undertone. They start out green but ripen to bright, sunny yellow. Pick at both stages for a colorful jar of pickled peppers!
This jalapeño rates around 2,500-5,000 Scoville heat units

