

# Aji Chinchi Amarillo Hot Pepper

This rare “Chinchi” strain of hot peppers is a heavy yielder strain. It bears small peppers (about 3½ inches) that are fruity, flavorful, and have medium-high heat. This variety fruits much earlier in the season than the standard Aji Amarillo pepper. These seeds are certified organic, and are an heirloom variety introduced before 1940. This variety is particularly well-suited to the Mid-Atlantic and Southern U.S. regions. This seed variety comes from small farms within the Southern Exposure Seed Exchange “Seed Grower Network.”



**To use:** Sow indoors in well-draining containers 8–10 weeks before average last frost. Sowing depth: ¼ inch. Water after planting. Transplant to 3-inch pots when 3–4 leaves develop. Harden off and transplant outside 3–4 weeks after last frost. Space plants 18–24 inches apart and install tall cages or stakes immediately to support plant as it grows. Amend soil with compost; mulch after soil warms to retain moisture and heat. Manage high heat during Louisiana summer with deep watering; avoid drought / soak cycles. Peppers can be harvested when green, or, for a richer flavor, wait to harvest until pepper turns color. Ideal soil temperature: 75–95°F. Seeds from peppers may be collected for future re-planting.

Seed Source: Southern Exposure Seed Exchange