

Tagawa Greenhouse

17999 WCR 4
Brighton, CO, 80603
phone: 303-775-9629
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Habanero Mustard Pepper



Habanero Mustard Pepper

Capsicum chinense 'Habanero Mustard'

Height: 30 inches

Spread: 24 inches

Spacing: 24 inches

Sunlight: ☐

Hardiness Zone: (annual)

Group/Class: Hot Habanero

Description:

A stunning variety that puts on a show all season long; produces high yields of very hot peppers that emerge light green with purple blush, develop to mustard and finally ripen to amber; tangy, fruity flavor, great for hot sauces, salsas and marinades

Edible Qualities

Habanero Mustard Pepper is an annual vegetable plant that is commonly grown for its edible qualities, although it does have ornamental merits as well. It produces small light green oblong peppers (which are technically 'berries') with a purple blush which are usually ready for picking from mid summer to early fall. The fruit will often fade to gold over time. The peppers have a hot taste and a crunchy texture.

The peppers are most often used in the following ways:

- Eating When Cooked/Prepared
- Cooking
- Drying
- Seasoning
- Sauces

Planting & Growing

Habanero Mustard Pepper will grow to be about 30 inches tall at maturity, with a spread of 24 inches. When planted in rows, individual plants should be spaced approximately 24 inches apart. This vegetable plant is an annual, which means that it will grow for one season in your garden and then die after producing a crop.



Habanero Mustard Pepper fruit
Photo courtesy of NetPS Plant Finder

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This plant is quite ornamental as well as edible, and is as much at home in a landscape or flower garden as it is in a designated vegetable garden. It should only be grown in full sunlight. It does best in average to evenly moist conditions, but will not tolerate standing water. It is not particular as to soil pH, but grows best in rich soils. It is somewhat tolerant of urban pollution. This is a selected variety of a species not originally from North America, and it is considered by many to be an heirloom variety. It can be propagated by cuttings; however, as a cultivated variety, be aware that it may be subject to certain restrictions or prohibitions on propagation.

Habanero Mustard Pepper is a good choice for the vegetable garden, but it is also well-suited for use in outdoor pots and containers. With its upright habit of growth, it is best suited for use as a 'thriller' in the 'spiller-thriller-filler' container combination; plant it near the center of the pot, surrounded by smaller plants and those that spill over the edges. It is even sizeable enough that it can be grown alone in a suitable container. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.