



**Pepper Aji Rico F1**  
**AAS Edible Winner**

Aji Rico is the first of its kind: a hybrid hot pepper from the *Capsicum baccatum* species that matures early for short-season production or early summer enjoyment. The large plant produces many thin-walled, crunchy fruits which have a narrow conical shape. Fruit matures from green to red and can be eaten at any stage. "Aji" is the term for chili in South America. These fruits have a refreshing citrus flavor and warm heat level, perfect for eating fresh or cooking into salsas or hot sauces. Simply incorporate the desired number of seeds from the pepper to add some heat. Aji also dries well for a flavorful homemade paprika.

**AAS® Winner Data**

**Genus species:** *Capsicum baccatum*

**Common name:** Pepper

**Fruit size:** 3-4 inch x 1.25 to 1.75 inch

**Fruit shape:** Narrow, conical

**Fruit color:** Red

**Plant type:** Annual

**Plant height:** 30-36 inches

**Plant habit:** Bushy

**Garden location:** Full sun

**Garden spacing:** 2-3 feet

**Length of time to harvest:** 50-55 days from transplant to mature green; 70-75 days from transplant to ripe red

**Closest comparisons on market:** Aji Cristal, Mayan

**ALL-AMERICA  
SELECTIONS**

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