Pepper Mad Hatter F1  
AAS Edible Winner

This exotic pepper wins on uniqueness alone! However, the plant’s vigor, earliness, high yields, large size and awesome taste all contribute to its high score among AAS judges. Mad Hatter is a member of the Capsicum baccatum pepper species from South America commonly used in Bolivian and Peruvian cuisine. You can impress your friends by growing this pepper and showing off the novel three-sided shape and deliciously sweet taste. The taste has a refreshing, citrusy floral flavor that remains sweet, only occasionally expressing mild heat near the seeds. Be prepared for vigorous and robust plants that are easy to grow because they were bred for North America’s many growing conditions. Use your abundant harvest raw in salads, pickled or stuffed with cheese...a new favorite!

AAS® Winner Data

Genus species: Capsicum baccatum  
Common name: Pepper Bishops crown  
Fruit size: 2-3 inches, 1.5 – 2 ounces  
Fruit shape: Flattened disc-shaped fruit with lobes or wings  
Fruit color: Red  
Plant type: Annual  
Plant height: 3-4 feet  
Plant habit: Bushy  
Garden location: Full sun  
Garden spacing: 2-3 feet apart, plants require staking  
Length of time to harvest: 110-120 days from direct sow; 65-70 days from transplant for mature green; 85-90 days from transplant for ripe red fruits  
Closest comparisons on market: Balloon, Bishops Crown