



**Pepper Giant Ristra F<sub>1</sub>**  
**AAS Vegetable Regional Winner**  
**(Mountain/Southwest)**

Talk about versatility! Giant Ristra looks like a red Marconi pepper but has the heat of a cayenne. The texture and heat (hot, but not too hot) of this pepper makes it an excellent eating variety while it can also be dried and used in dishes for up to one year. Should you choose to use the peppers for a decoration, they can be used to make a beautiful ristra of dried peppers. In the mountain and southern trial gardens, Ristra produced an exceptionally high yield of uniformly shaped peppers on attractive plants which judges reported were very easy to grow.

**AAS® Winner Data**

**Genus species:** *Capsicum annuum*

**Common name:** Pepper

**Unique qualities:** Heavy yield of bright red very hot 7-inch chile peppers. Has the appearance of a marconi but the spiciness of a cayenne. Fruits can be consumed fresh, roasted, or dried and used as herb. Giant Ristra red fruit can be strung together in long bunches and dried and displayed and used throughout the winter months.

**Fruit size:** 6-7 inches

**Fruit color:** Red

**Plant height:** 26-28 inches

**Garden location:** Full sun

**Length of time to harvest:** 110 days from seed, 80 days from transplant

**Closest comparisons on market:** Sahuaro F<sub>1</sub>, Cheyenne

**Disease tolerances:** TMV

**Fruit shape:** Elongated horn

**Plant type:** Annual

**Plant width:** 12-14 inches

**Garden spacing:** 12-14 inches

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SELECTIONS**

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