



ARIZONA-SONORA DESERT MUSEUM

PLANT CARE INFORMATION

Aji Charapita

Capsicum frutescens

DESCRIPTION: Like its close relative, Chiltepin (*Capsicum annuum*), Aji Charapita is sometimes called “Mother of All Chiles. It is very hard to source outside of Peru, where it is a popular garden and house plant. It produces a small, round yellow fruit. It has a distinct fruity, citrus aroma and undiluted is very hot (30,000 to 50,000 Scoville heat units). Used fresh, this tiny pepper is known to have a strong fruity flavor that gives salsas and sauces a unique tropical taste. More often, it is used as powder for various dishes.

RECOMMENDED USE: Use in shade, patio container, or to attract wildlife.

CULTURE:



Hardiness: We haven't grown this plant through a winter here, yet.



Sun tolerance: It thrives in dappled light.



Watering and feeding: Moderate water for best growth. Feeding a plant in the ground is not absolutely necessary, but may benefit the plant.



Soil requirements: Best in well-drained soil.



Pruning: Only to shape.