



# ALL-AMERICA SELECTIONS®

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**Pepper Giant Ristra F1**  
**AAS 2014 Vegetable Winner**  
**Regional Winner (Mountain/Southwest)**



Talk about versatility! Giant Ristra F1 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.

Bred by Seeds By Design

## 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 strung together in long bunches and dried and displayed and used throughout the winter months.

**Fruit size:** 6-7 inches long, 1.5 inches wide

**Fruit shape:** Elongated horn

**Fruit color:** Red

**Plant type:** Annual

**Plant height:** 26-28 inches

**Plant width:** 12-14 inches

**Garden location:** Full sun

**Garden spacing:** 12-14 inches

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

**Closest comparisons on market:** Sahuaro F1, Cheyenne

**Disease tolerances:** TMV