

**Caution: Hot Peppers!**

[View this email in your browser](#)



**TOZER SEEDS**  
AMERICA  
Global vegetable seed expertise  
NEWSLETTER



**Caution: Hot Peppers!**



Tozer Seeds has seen tremendous growth within their hot pepper category, showing excellent uniformity and heavy yield. These hot peppers range from 5,000 to 30,000 on the Scoville scale. With unmatched flavor profiles, Tozer's hot pepper line will continue to bring the heat.

**Top row:** Count Dracula, Vampire **Bottom row:** Padron, Caribbean Red Habenero

[Tozer](#) Seeds supplies seeds based on the soil type, weather and specific demands of each customer. Our seeds are regularly tested to ensure the highest quality. We are fully committed to the development of cleaner and purer seed batches here at Tozer Seeds.

Read about our other [pepper](#) varieties below.

### Sweeties

---

Vibrant red, orange and yellow  
Offer uniformity and heavy yield  
Good open seed cavity  
Adapts to various growing areas



### Fresno

---

Heavy yield  
Good color distinction  
Compact plants  
Good heat component



### Skinny Hot

---

4-6 inch fruit length  
Great heat component  
Nice uniform shape and size



### Flamethrower

---

Classic habanero shape  
Unique color offerings  
High yield per plant



[Click Here to Learn More About Pepper Varieties](#)

---

## Now Trending



Consumers' taste preference for heat is on the rise. According to a survey by Kalsec, Inc., "90% of US consumers said they enjoy hot and spicy foods, and 1 in 4 were eating spicier foods than they did a year ago." This demand for heat is forecasted to bring new innovation and flavors to the pepper category.



### The Best Salsa Recipe!

Yield: 4 cups

Prep Time: 5 minutes    Cook Time: 5 minutes

#### Ingredients

- 2 (14-ounce) cans fire-roasted tomatoes, drained if you like a thicker salsa
- 3 cloves garlic, peeled
- 1 (4-ounce) can dice green chiles
- 1 bunch fresh cilantro leaves
- 1 cup diced white onion
- 1 jalapeno
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1/4 teaspoon black pepper

#### Instructions

Pulse all ingredients together in a food processor or blender until smooth, or your desired consistency is reached. Season with additional salt and pepper if needed.

Serve immediately, or refrigerate in a sealed container for up to 3 days.

See full recipe here: <https://www.gimmesomeoven.com/restaurant-style-salsa-recipe/o>

---



**Peppers are believed to be one of the first plants to have been domesticated.**



**There is a strict scale for defining a pepper's hotness called the Scoville scale.**



**Peppers are natural pain fighters, specifically cayenne pepper.**



*Copyright © 2017 Tozer Seeds America LLC, All rights reserved.*

Want to change how you receive these emails?

You can [update your preferences](#) or [unsubscribe from this list](#)