

Better Plants. Better Advice. Better Results.



Tibetan Lhasa Hot Pepper Capsicum annuum 'Tibetan Lhasa'

Height: 30 inches Spread: 20 inches Spacing: 24 inches

Sunlight: 0

Hardiness Zone: (annual) Group/Class: Hot Chili

Description:

A fiery hot, high yielding selection; 4" long fruit that emerges green and ripens to bright red; fruit can be harvested either green or red; commonly made into sauces or paste, it is also great pickled or added to dishes for a spicy kick



Tibetan Lhasa Hot Pepper fruit Photo courtesy of NetPS Plant Finder

Edible Qualities

Tibetan Lhasa Hot Pepper is an annual vegetable plant that is commonly grown for its edible qualities, although it does have ornamental merits as well. It produces small green long peppers (which are technically 'berries') with red flesh which can be harvested at any point. The fruit will often fade to red over time. The peppers have a fiery taste and a crunchy texture.

The peppers are most often used in the following ways:

- Eating When Cooked/Prepared
- Cooking
- Pickling
- Seasoning
- Sauces

Planting & Growing

Tibetan Lhasa Hot Pepper will grow to be about 30 inches tall at maturity, with a spread of 20 inches. When planted in rows, individual plants should be spaced approximately 24 inches apart. This vegetable plant is an annual, which means that it will grow for one season in your garden and then die after producing a crop.



Better Plants. Better Advice. Better Results.

This plant is quite ornamental as well as edible, and is as much at home in a landscape or flower garden as it is in a designated vegetable garden. It should only be grown in full sunlight. It does best in average to evenly moist conditions, but will not tolerate standing water. It may require supplemental watering during periods of drought or extended heat. This plant is a heavy feeder that requires frequent fertilizing throughout the growing season to perform at its best. It is not particular as to soil type or pH. It is somewhat tolerant of urban pollution. This is a selected variety of a species not originally from North America.

Tibetan Lhasa Hot Pepper is a good choice for the vegetable garden, but it is also well-suited for use in outdoor pots and containers. With its upright habit of growth, it is best suited for use as a 'thriller' in the 'spiller-thriller-filler' container combination; plant it near the center of the pot, surrounded by smaller plants and those that spill over the edges. It is even sizeable enough that it can be grown alone in a suitable container. Note that when growing plants in outdoor containers and baskets, they may require more frequent waterings than they would in the yard or garden.