

My Top 10 Chillies of 2024



Click to
open the
album

10. Devil's Tongue



Chilli Species: *Capsicum chinense*

Place of origin: USA

Heat Level in SHU: 120,000–325,000

10. Devil's Tongue

Kicking off the list with a bit of fire and flair, in at number ten: the Devil's Tongue—proof that beauty and heat can coexist.

The Devil's Tongue—a name that suggests a fiery challenge, and this chilli doesn't disappoint. Originally discovered by an Amish farmer in Pennsylvania in the 1990s, it's a natural twist on the habanero, with long, wrinkled pods that ripen to a stunning yellow. The heat sits comfortably in habanero territory—between 125,000 and 325,000 Scoville units—but there's a fruity, citrusy complexity that gives it an edge. It's the kind of heat that hits hard but doesn't feel reckless, which is exactly why I loved growing it.

This year's plants were strong and productive, delivering wave after wave of vibrant golden pods that looked like little lanterns glowing against the foliage. The growth habit was classic habanero—slightly wild and sprawling, needing a bit of support once the pods started to weigh in. But the reward was worth the effort. I turned a handful into a yellow hot sauce that was an absolute knockout—sharp, sweet, and with a fire that lingered just long enough to keep things interesting.

What I love about the Devil's Tongue is that it's not just about the burn. The fruity depth of flavour makes it so much more than your average super-hot. It's bold, beautiful, and surprisingly versatile in the kitchen. If you're looking for a chilli with character and a little sting in its tail, the Devil's Tongue deserves a spot in next year's grow list. Devilishly good, and absolutely worth it.

Devil's Tongue: Chilli Species: *Capsicum chinense*. Place of origin: USA. Heat Level in SHU: 125,000–325,000

9. Havana Gold



Chilli Species: *Capsicum baccatum*

Place of origin: Peru and Bolivia

Heat Level in SHU: 500–2,000

9. Havana Gold

Sliding into ninth place, it's the sun-soaked Havana Gold—bringing early ripening and golden charm straight from South America.

The Havana Gold—a South American beauty with a name that sounds like it's wandered straight off the streets of old Havana. It's not Cuban, though—it hails from the chilli heartlands of Peru and Bolivia—but with its glowing golden pods and lush green leaves, it certainly conjures up that sun-drenched, vibrant vibe.

What set it apart for me this year was how quickly it got going. The light green pods ripened into electric orange early on—always a win in our less-than-tropical summers—and once they started, they didn't stop. The plants were classic baccatums: big, sprawling, and generous, throwing out more chillies than I could keep up with. The thin-walled pods were brilliant for slicing into salsas and salads, adding a slightly fruity complexity without overwhelming heat. Mild, yes, but far from boring—think jalapeño warmth with a richer, more satisfying flavour.

It's not all about fresh eating either. I dried a batch, and the result was a brilliant golden powder that felt like bottling sunshine. I reckon they'd make a knockout golden hot sauce too—one of those chillies that quietly does it all. If you're looking for a mild, versatile chilli with bags of personality, Havana Gold is your plant.

Havana Gold: Chilli Species: *Capsicum baccatum*. Place of origin: Peru and Bolivia. Heat Level in SHU: 500–2,000

8. Shishito



Chilli Species: *Capsicum annuum*

Place of origin: Japan

Heat Level in SHU: super mild 50–200

8. Shishito

At number eight, the chilli that turned snacking into a game of chance: the Shishito. Mild, until it isn't.

The Shishito—a little piece of Japan that's quietly taken root in my chilli patch. Named for its wrinkled, lion-like tip (shishi means lion, if you're curious), this chilli carries all the hallmarks of Japanese cuisine: subtle, balanced, and full of character. It's not the kind of pepper to blast your taste buds—most of the time, anyway. Shishitos are mild, grassy, and slightly sweet, hovering around 100 Scoville units. But every now and then, one sneaks in with a bit of heat—just enough to keep you on your toes.

This year, they were unstoppable. The plants stayed compact and bushy, perfect for pots or a sunny corner, and once they got going, they really delivered. I picked them green at around 3 inches long, the pods twisting slightly as they grew, with that signature lion's mane tip. They're like the overachievers of the chilli world: give them a bit of warmth, some consistent watering, and they'll reward you with handfuls of peppers well into the season.

But it's at the grill or in the pan where Shishitos truly shine. Blistered over high heat until they're charred and smoky, they become something special—sweet, savoury, and just a little addictive. It's simple food with a playful twist; you'll eat one, then another, always wondering if this will be the one with the rogue kick. If you haven't grown Shishitos yet, add them to next year's list. They're unfussy, generous, and bring a bit of Japanese elegance—and mischief—to your kitchen.

Shishito: Chilli Species: *Capsicum annuum*. Place of origin: Japan. Heat Level in SHU: 50–200

7. Pepperoncini



Chilli Species: *Capsicum annuum*

Place of origin: Italy and Greece

Heat Level in SHU: 100–500

7. Pepperoncini

Taking the seventh spot, the Mediterranean's gift to picklers everywhere—the Pepperoncini. Mild, tangy, and downright addictive.

The Pepperoncini—a classic Italian chilli that's earned its place in kitchens and gardens alike. Hailing from the sun-drenched fields of southern Europe, these slim, slightly wrinkled peppers are as much about flavour as they are about versatility. Mild, tangy, and crisp, they sit comfortably at the gentlest end of the Scoville scale, offering a bite that's more refreshing than fiery. In short, they're the chilli for everyone, whether you're a heat seeker or not.

This year, the Pepperoncini plants were a joy to grow. Outdoors in the UK, they took their time but delivered in spades, each pod ripening to that lovely mellow yellow that practically glows on the plant. Pick them early while they're still pale green, and they're perfect for pickling—briny, crunchy, and far better than anything you'll find in a jar. I spent far too much time this season snacking on them straight from the brine or slicing them onto pizzas, where they added that unmistakable zing without overpowering the toppings. The real beauty of the Pepperoncini, though, is its generosity.

The plants are prolific, producing pod after pod as long as you keep picking. Low-maintenance and unfussy, they'll happily grow in pots or the ground, making them ideal even for growers short on space. If you're after a chilli that's easygoing, endlessly useful, and bursting with Mediterranean charm, Pepperoncini is the one for next year. Pickled, grilled, or fresh from the plant, they're a little taste of summer that's hard to beat.

Pepperoncini: Chilli Species: *Capsicum annuum*. Place of origin: Italy and Greece. Heat Level in SHU: 100–500

6. Peach Gum Tiger



Chilli Species: Hybrid (*Capsicum chinense* lineage)

Place of origin: Unknown

Heat Level in SHU: Super-hot (est. 800,000–1,000,000)

6. Peach Gum Tiger

Clawing its way into sixth place is the Peach Gum Tiger—soft in colour, wild in heat, and anything but ordinary.

The Peach Gum Tiger—a chilli that’s as wild as its name suggests and easily one of the most intriguing stars of my garden this year. A hybrid with roots in the super-hot world, this stunner combines striking looks with serious fire. The pods ripen from a pale, ghostly white to a soft peach, looking almost delicate—until you take a bite. With heat levels creeping well into the savage territory, it’s a chilli that reminds you not to judge a book by its cover.

Growing it felt like nurturing a bit of controlled chaos. The plants were strong, with that slightly unruly, sprawling baccatum vibe, and once they got going, they were relentless. The pods hung in clusters, starting out pale and ethereal before warming up to that soft, peachy glow. It was oddly satisfying watching such gentle colours emerge from a plant with so much heat packed into its pods.

What I loved most was the flavour—beneath the intensity, there’s a surprising fruitiness with just a hint of floral sweetness. I turned a few into a sauce that was almost too pretty to eat, pale peach in colour with a slow burn that kept you coming back for more. The Peach Gum Tiger is a must-grow for anyone who loves the thrill of a super-hot but wants something a little different. It’s bold, beautiful, and unapologetically fiery—a chilli that leaves a mark, in the best way possible.

Peach Gum Tiger: Chilli Species: Hybrid (*Capsicum chinense* lineage). Place of origin: Unknown. Heat Level in SHU: Super-hot (est. 800,000–1,000,000)

5. Turkish Pickling



Chilli Species: *Capsicum annuum*

Place of origin: Turkey

Heat Level in SHU: Mild (100–1,000)

5. Turkish Pickling

Halfway through the list, in fifth place, it's the Turkish Pickling Chilli—reliable, generous, and best picked yellow for the perfect briny crunch.

The Turkish Pickling Chilli—a quiet hero of the garden and an absolute essential for any grower who loves a bit of versatility. These slim, pale green pods ripen to a bright red if you let them, but they're at their absolute best when picked yellow, still crisp and full of tangy, refreshing flavour. Made for pickling, they shine when soaked in brine, transforming into a jarful of crunchy sunshine that's dangerously easy to devour.

Growing them outdoors in the UK was a real highlight this year. The plants were as reliable as you like, pushing out pod after pod as long as I kept up with the picking. They're mild, so perfect for anyone who likes their chillies on the gentler side, but there's a lovely zing to them that brings life to salads, sandwiches, and pizzas without stealing the show. And when pickled? They become something else entirely—sharp, bright, and so addictive you'll wonder how you ever managed without them.

What I loved most about these plants was their sheer productivity. It felt like every week I had enough chillies to fill another jar, and even the odd neglected pod ripening to red still brought a sweet little kick. If you're looking for a chilli that's easy to grow, endlessly useful, and incredibly satisfying to pick, the Turkish Pickling Chilli deserves a spot in your garden next year. Pick them yellow, pickle them up, and enjoy a taste of summer all year long.

Turkish Pickling: Chilli Species: *Capsicum annuum*. Place of origin: Turkey. Heat Level in SHU: Mild (100–1,000)

4. Biquinho Red & Yellow



Chilli Species: *Capsicum chinense*

Place of origin: Brazil

Heat Level in SHU: 500–1,000

4. Biquinho Red & Yellow

Stealing fourth place with their cheerful, teardrop charm are the Biquinho twins—proof that chillies don't have to shout to make a statement.

The Biquinho Red and Biquinho Yellow—Brazil's little beak-shaped beauties—brought a real touch of charm to the garden this year. These tiny, teardrop chillies are all about flavour rather than fire, which is what makes them so versatile. The red ones have a sweet, fruity warmth, while the yellow ones are even milder, with a bright, tangy bite that lifts just about any dish. I ended up pickling them by the jarful, and they turned into my go-to snack—straight from the brine, scattered over a salad, or tossed onto a bubbling pizza where they add a pop of flavour and colour without stealing the show.

The plants themselves were a joy to grow—compact, tidy, and incredibly productive. Once they got going, it felt like they were competing to see how many pods they could churn out. The trick, of course, is to keep picking. The more you harvest, the more they produce, rewarding even the most casual grower with baskets of bright, beautiful chillies. And in pots, they're a dream—perfect for smaller spaces where their cheerful red and yellow pods practically glow against the green foliage.

If you're after a chilli that's mild, fun to grow, and endlessly useful, the Biquinho twins deserve a spot in next year's garden. Pickled, fresh, or scattered on pizza, they're summer in pod form—sweet, tangy, and just a little bit addictive. Trust me, you'll wonder why you haven't been growing them all along.

Biquinho Red & Biquinho Yellow: Chilli Species: *Capsicum chinense*. Place of origin: Brazil. Heat Level in SHU: 500–1,000



3. Yellow Moruga Scorpion



Chilli Species: *Capsicum chinense*

Place of origin: Trinidad

Heat Level in SHU: 1,200,000–2,000,000

3. Yellow Moruga Scorpion

Taking the bronze medal—and leaving a fiery sting—is the Yellow Moruga Scorpion. Bright, bold, and unapologetically hot.

The Yellow Moruga Scorpion—a chilli that looks as bright and sunny as a lemon but delivers a sting worthy of its name. Straight out of Trinidad, this super-hot monster sits comfortably in the million-plus Scoville range, and its wrinkled, gnarly pods practically glow as they ripen to a stunning yellow. They're the chilli equivalent of a warning sign—beautiful, but you'd best approach with care.

Growing these this year was both a thrill and a challenge. The plants were strong and productive, throwing out clusters of intimidating pods that lit up the chilli patch like tiny, fiery lanterns. But here's the twist—beneath all that heat lies a surprising citrusy brightness, a tropical fruitiness that's as sharp as it is unexpected. This year, I decided to pair the Yellow Morugas with Orange Habaneros to make a jelly, and the result was dynamite—sweet, tangy, and with a burn that built slowly, leaving you equal parts regretful and eager for more. It's the kind of jelly that lifts cheese boards, glazes meats, and makes you feel just a little reckless.

The Yellow Moruga Scorpion proves that super-hots don't just bring fire—they bring depth and flavour too. If you're up for a challenge in next year's grow, this one's worth it. Bold, beautiful, and absolutely unforgettable, it's a chilli that leaves its mark in the best way possible—on your tongue, in your kitchen, and in your memory.

Yellow Moruga Scorpion: Chilli Species: *Capsicum chinense*. Place of origin: Trinidad. Heat Level in SHU: 1,200,000–2,000,000



2. Cheiro Roxa



Chilli Species: *Capsicum chinense*

Place of origin: Brazil

Heat Level in SHU: 50,000–100,000

2. Cheiro Roxa

A close contender for the crown, in at number two: the Cheiro Roxa. Small, stunning, and with a flavour that's pure tropical magic.

The Cheiro Roxa—a little piece of Brazil that brought colour, fragrance, and no small amount of charm to the garden this year. Its name, “purple aroma,” hints at everything that makes it special: the dusky purple pods, the sweet floral scent, and the subtle heat that’s just enough to remind you you’re eating a chilli. Compact and perfectly behaved, it’s a plant that looks almost too pretty to be practical—until it starts producing. And trust me, it produces.

The pods, which ripen from deep violet to a softer red, look like tiny jewels strung across the plant, but they’re far more than ornamental. The flavour is what sets the Cheiro Roxa apart: sweet, fruity, and with just the faintest floral edge that gives it a touch of elegance. It’s a chilli that manages to be both exotic and approachable, the kind of thing you find yourself snacking on straight off the plant, again and again. In Brazil, it’s often used to add depth to sauces and salsas, but this year, I was far too busy eating them fresh to put any in a pan.

Despite their delicate appearance, they’re surprisingly tough and prolific—a great fit for pots or smaller spaces, and they don’t ask for much beyond warmth, water, and regular picking to keep the pods coming. If you want something unique for next year’s grow—something beautiful, productive, and just that little bit different—Cheiro Roxa is your chilli. A proper showstopper that proves the best things often come in the smallest packages.

Cheiro Roxa: Chilli Species: *Capsicum chinense*. Place of origin: Brazil. Heat Level in SHU: 50,000–100,000



1. Orange Habanero



Chilli Species: *Capsicum chinense*
Place of origin: Yucatán Peninsula, Mexico
Heat Level in SHU: 100,000–350,000

1. Orange Habanero

And coming in as the top chilli of 2024 in my garden—step forward, the Orange Habanero! Bold, bright, and unbeatable, it's a classic for a reason.

The Orange Habanero—a chilli with a reputation that precedes it. This little firecracker is as classic as they come, hailing from the Yucatán Peninsula, where it's been turning up the heat for centuries. Its vibrant orange pods practically glow, like warning signs saying, “approach with caution.” And for good reason—this is a chilli that doesn't mess around, with Scoville numbers dancing between 100,000 and 350,000.

Growing them this year felt like a triumph. The plants were sturdy, lush, and surprisingly productive, as though they'd embraced the challenge of a UK summer. By late season, the pods were ripening into that unmistakable orange, hanging like fiery little lanterns. They were slow starters, I'll admit, but when they hit their stride, they delivered in spades.

The flavour is where the Orange Habanero really shines. Beyond the intense heat, there's a bright, citrusy sweetness—something no other chilli quite matches. I turned mine into a hot sauce that was as much about flavour as it was about fire, and it's still lurking in the fridge, ready to wake up anything from tacos to scrambled eggs. If you're ready for a bit of heat and a lot of flavour, the Orange Habanero is one for the grow list next year. It's a classic for a reason—bold, bright, and endlessly rewarding, if you can handle the fire.

Orange Habanero: Chilli Species: *Capsicum chinense*. Place of origin: Yucatán Peninsula, Mexico. Heat Level in SHU: 100,000–350,000

Happy Christmas

I hope you've enjoyed this little celebration of chillies as much as I've enjoyed growing them. If you're already dreaming of next year's heat, don't forget: the 15% preorder discount ends on 31st December, and chilli plants will only be available to buy on preorder. So, if you're after plants or a good deal, it's time to get your Santa skates on!

And if you're still short of a gift or two, don't forget to check out the shop—you might just find the perfect spicy surprise.

Finally, a very Happy Christmas from everyone at World of Chillies! Here's to a hotter, more bountiful, and—fingers crossed—slug-free 2025. See you next year for even more heat and harvests!

