

ITALIAN FRYING PEPPER

Jimmy Nardello Pepper

Capsicum annuum
Solanaceae



When the Nardello family immigrated to Connecticut from Italy in 1887, they brought a few pepper seeds with them. Jimmy, one of eleven Nardello children, started growing these seeds, eventually donating them to Seed Savers Exchange. An Italian frying pepper, Jimmy Nardello peppers are good dried, frozen, pickled, canned, or fresh.