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The Trinidad Scorpion Butch T is a *Capsicum chinense* cultivar that is among the hottest peppers in the world. [1] It is a hybrid pepper and thus not indigenous to anywhere however its hybrid parentage is derived from the Trinidad Moruga scorpion indigenous to Trinidad and Tobago

[2] Mar 15 2022 The most famous of this particular pepper is the Trinidad Scorpion Butch T pepper which is one of the hottest peppers in the world measuring over 1.4 Million Scoville Heat Units and median heat of nearly 1.2 Million SHU with bumpy skin and a scorpion like tail Dec 16 2023 Learn everything you wanted to know about Trinidad Moruga Scorpion peppers including growing harvesting preparation and more! May 4 2025 Despite its punishing heat the Trinidad Moruga Scorpion offers a complex and appealing flavor profile a hallmark of *Capsicum chinense* peppers

The initial taste is sweet and fruity with notes of tropical fruit citrus and a subtle floral undertone often likened to mango or pineapple The Trinidad Moruga Scorpion pepper is a scorching hot chili 1 200 000 to 2 000 000 Scoville heat units

Its one of the hottest peppers in the world only surpassed by the likes of the Carolina Reaper and a handful of potential contenders for the title Nov 22 2022 At a scorching 2 million SHU the Trinidad Moruga Scorpion is one of the worlds hottest peppers

Learn where to buy these peppers how to grow them and more Trinidad Moruga Scorpion peppers are scorching chili peppers known for their blistering heat and distinctive fruity flavor

They originate from the Moruga village in Trinidad and Tobago hence the name Oct 19 2024 Learn how to grow Trinidad Scorpion peppers with expert tips and advice

Discover the best varieties planting techniques watering schedules and how to harvest and store these intensely hot peppers! Originating in the island of Trinidad and Tobago in the Caribbean this pepper quickly gained attention for its extraordinary spiciness

It held the title of the worlds hottest pepper for a period and was even listed in the Guinness World Records Sep 23 2022 Discover the origins heat levels and culinary uses of Trinidad Scorpion peppers. Learn how to safely handle and make your own pepper sauce!

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