PLANT FACT SHEET

Capsicum cardenasii Heiser & P. G. Sm.

GENUS *Capsicum* **FAMILY** Solanaceae

COMMON NAMES Ulupica

EDIBLE PARTS AND USES

Edible parts: Fruit, Spice

The small fruit are hot and ground with tomato to make a dish.
They are used in pickles, preserved in oil and vinegar.

DESCRIPTION

A herb that develops woody stems. It grows up to 1 m tall. The leaves are narrow and sword shaped and are softly hairy. One or two flowers develop between the nodes and hang down. The fruit are very small. They are fleshy and red.

HABITAT

A tropical plant. It can tolerate cool climates in mountains.

NOTES

There are 10 Capsicum species.

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ONLINE FACT SHEET https://www.echocommunity.org/en/resources/a0b8a5f9-2dbe-47e1-a2e1-97cc6e6339e4