

Taylor's OF LUSK



Taylor's of Lusk is a family-owned business located in Lusk, County Dublin. Chillies, fresh garlic, swede, and pink onions are all produced at Taylor's of Lusk. 4 years ago, they began the experiment of producing chillies in Ireland. Fire flame chillies are their main chillies produced. They are also large producers of Padron Peppers.

The chillies are produced in an automatic ran greenhouse. The greenhouse detects humidity, the temperature and also gives the chillies water when required. The foreign chillies that are imported have life expectancies of 7 days whereas Taylor's of Lusk chillies last up to 17 days as they are freshly picked and on the shelves a day or two after. It takes 4-10 months from planting to harvesting the chillies at Taylor's of Lusk. Each chilli is harvested by hand to ensure the best possible quality.



Taylor's of Lusk also grow sweet pink onions on their farm. These sweet onions are perfect for chefs. They are also the only producer of the sweet pink onion in Ireland right now.