

Late Season Hot Peppers - 86 days and above

[HP2497-10 - 7 Pot Brain Strain Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Brain Strain Chocolate Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from reddish brown to chocolate brown when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A rare variety from India.



[HP2313-10 - 7 Pot Brain Strain Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. 7 Pot Brain Strain Red Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and creamy yellow flowers. The peppers are round and have bumpy skin. It is so hot it is said to provide enough heat to spice up 7 pots of stew. The 7 Pot Brain Strain version looks very similar to the Trinidad Moruga Scorpion pepper and is extremely hot. A variety from Trinidad & Tobago. Scoville Heat Units: 1,250,000.



[HP2345-10 - 7 Pot Brain Strain Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. 7 Pot Brain Strain Yellow Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy yellow flowers. The peppers are round and have bumpy skin. It is so hot it is said to provide enough heat to spice up 7 pots of stew. The 7 Pot Brain Strain version looks very similar to the Trinidad Moruga Scorpion pepper and is extremely hot. A variety from Trinidad & Tobago. Scoville Heat Units: 1,250,000.



[HP2486-10 - 7 Pot Bubblegum Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Bubblegum Red Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy yellow flowers, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 900,000.



[HP2212-10 - 7 Pot Douglah Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Douglah Pepper. The plant produces good yields of 2 1/4" long by 1 1/4" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to dark brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is enough to spice up 7 pots of stew. This is one of the rarest and hottest of the 7 pod strains. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 1,450,000.



[HP2487-10 - 7 Pot Gigantic Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Gigantic Chocolate Pepper. The plant produces good yields of 3 1/2" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to brown when mature. The plant has green stems, green leaves, and creamy yellow flowers, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago.

[HP2519-10 - 7 Pot Infinity Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. 7 Pot Infinity Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and creamy yellow flowers. It has a sharp and pungent aroma. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. The 7 Pot Infinity pepper briefly held the Guinness World Record in 2011 for the world's hottest pepper. Created by Nick Woods of England. A rare variety from the United Kingdom. Scoville Heat Units: 1,067,286.



[HP2367-10 - 7 Pot Jonah's Yellow Brain Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Jonah's Yellow Brain Pepper. The plant produces good yields of 2 ½" long by 2" wide Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare variety from the Caribbean region.

[HP2488-10 - 7 Pot Mad Ballz Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Mad Ballz Red Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to reddish brown when mature. The plant has green stems, green leaves, and creamy yellow flowers, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago.



[HP2015-10 - 7 Pot Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Red Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is said one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 900,000.



[HP2301-10 - 7 Pot White Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. 7 Pot White Pepper. The plant produces good yields of wrinkled Habanero peppers. Peppers are extremely hot and turn from green to white when they mature. The plant has green stems, green leaves, and creamy yellow flowers. It is so hot it is said to provide enough heat to spice up 7 pots of stew. A variety from Trinidad & Tobago. Scoville Heat Units: 950,000.



[HP2540-10 - African Bird Orange Pepper Seeds](#)

90 days. Capsicum frutescens. Open Pollinated. African Bird Orange Pepper. The plant produces high yields of 2" long by ½" wide Bird peppers. Peppers are hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry hot sauce, and good drying pepper for making pepper flakes and seasoning spice powder. A variety from Africa.



[HP1-10 - African Pequin Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. African Pequin Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Good for drying. A rare variety from Sudan. United States Department of Agriculture, PI 555649.



HPLC Test Results: #11

[HP3-10 - Aji Benito Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Benito Pepper. The plant produces high yields of 1 ½" long by 1" wide hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with greenish yellow markings. A rare variety from Bolivia.



HPLC Test Results: #14

[HP4-20 - Aji Brown Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Brown Pepper. The plant produces good yields of 7" long by 1 ¼" wide hot peppers. Peppers are mildly hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning powder. A variety from Peru.



HPLC Test Results: #14

[HP2332-10 - Aji Cacho de Cabra Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Cacho de Cabra Pepper. The plant produces high yields of 4" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers were used by the Mapuche Indians to make spice seasoning Merken Merqueen. A rare variety from Chile.



[HP1207-10 - Aji Amarillo Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum baccatum. Open Pollinated. Aji Amarillo Pepper. The plant produces good yields of 5" long by 1 ¼" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers with greenish yellow markings. A variety from Peru.



[HP1573-10 - Aji Bolivian Marble Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Bolivian Marble Pepper. The plant produces good yields of ½" long by ½" wide round hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Bolivia.



[HP964-10 - Aji Caballero Pepper Seeds](#)

90 days. Capsicum frutescens. Open Pollinated. Aji Caballero Pepper. The plant produces high yields of ¾" long by ¼" wide hot peppers. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco Pepper. Perfect for making hot sauce and pepper flakes, Excellent choice for home gardens. A rare variety from Puerto Rico.



[HP5-10 - Aji Cito Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Cito Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Excellent choice for home gardens. A variety from South America.



[HP22-20 - Aji Colorado Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Colorado Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to shiny orange-red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from La Paz, Bolivia.



[HP472-10 - Aji Dulce Orange Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Orange Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat, have medium thin flesh, and turn from light green to orange when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.



[HP844-10 - Aji Dulce Pepper Seeds \(Strain 1\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat and turn from light green, to orange, to dark red when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.



HPLC Test Results: #8

[HP1299-10 - Aji Dulce Pepper Seeds \(Strain 2\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled hot peppers. Peppers turn from green to orange, to red when mature. The plant has green stems, light green leaves, and white flowers. Peppers have little or no heat but have the same flavor as the Habanero. A popular variety used in dishes in Central and South America.



[HP6-10 - Aji Dulce Pepper Seeds \(Strain 6\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 2" long by 1" wide Habanero hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a flavor and aroma similar to Habanero but without heat. Usually prepared with sauteed vegetables, rice, and bean dishes. Also dried and ground into a powder and used as a spice. It is popular in Central and South American dishes that need great pepper flavor but low heat levels. A variety from Venezuela.



[HP2490-10 - Aji Dulce Yellow Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Yellow Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat, have medium thin flesh, and turn from light green to yellow when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.



[HP23-10 - Aji Limo Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Limo Pepper. The plant produces good yields of 2 ½" long by 1" wide hot peppers. Peppers are very hot and turn from pale yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Peru.



[HP565-10 - Aji Mango Pepper Seeds](#)

90 days. Capsicum pubescens. Open Pollinated. Aji Mango Pepper. The plant produces high yields of 3" long by 1" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green to bright orange when mature. It has a unique mango flavor. Great for pickling, salsas, and stuffing with cream cheese for a spicy appetizer. A rare variety from Peru. Scoville Heat Units: 125,000.



[HP1068-10 - Aji Mono Hot Peppers](#)

90 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Word meaning "Monkey Chile". A variety from the jungles of Peru.



[HP2193-20 - Aji Norteno Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Norteno Pepper. The plant produces high yields of 3 to 4" long hot peppers. Peppers are hot and turn from green to orange-red and yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers possess a fruity flavor of moderate pungency that is great with seafood dishes. A variety from Northern Peru.



HPLC Test Results: #5

[HP425-10 - Aji Panca Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Panca Pepper. The plant produces good yields of 5 ¾" long by 1" wide hot peppers. Peppers are mildly hot, have medium thin flesh, turn from green to deep brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have rich flavor with little heat. Excellent for Mexican cuisine and making mole sauces. A variety from Peru.



[HP2466-10 - Aji Peach Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by ¾" wide hot peppers. Peppers are very hot, have thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, making salsa, hot sauce, and seasoning spice powder. A very rare variety from Brazil.

[HP1603-10 - Aji Rojo Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Rojo Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium-thick flesh, and turn from green to deep orange when mature. The peppers are very mild at the green stage. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, stir-frying, and canning. This was a favorite variety during the Inca Empire. A variety from Peru.



[HP261-10 - Aji Yuquitania Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Yuquitania Pepper. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to shiny red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine. A variety from Mexico.



[HP543-10 - Amazon Bomb Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by ¾" wide Habanero peppers. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder.



[HP415-20 - Ancho Gigantea Hot Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 2 ¼" wide hot peppers. Peppers are mildly hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing. A variety from Mexico.



[HP1272-10 - Angkor Sunrise Hot Peppers](#)

100+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from cream to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco plant. Excellent for making hot sauce. Suitable for containers. A variety from Cambodia.



[HP1318-10 - Antillais Caribbean Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Antillais Caribbean Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 75,506.



HPLC Test Results: #17

[HP2474-10 - Apocalypse Scorpion Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Apocalypse Scorpion Pepper. The plant produces high yields of 3" long wrinkled Habanero peppers with a scorpion stinger tail. Peppers are extremely hot, have bumpy medium thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. The pepper was developed in 2015 by growers in Italy. One of the World's Hottest Peppers! It is said to be as hot as the Carolina Reaper. A variety from Italy. Scoville Heat Units: 1,600,000.



[HP16-10 - Arrivivi Gusano Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Arrivivi Gusano Pepper. The plant produces heavy yields of 1 ½" long by ¼" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from light green to yellow cream when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Also known as Aribibi Gusanao Pepper or the Caterpillar Pepper. A rare variety from Bolivia.



[HP18-10 - Assam Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Assam Pepper. The plant produces good yields of 3 ¼" long by ½" wide hot pepper. Peppers are very hot, have thin walls, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. A variety from India.



HPLC Test Results: #5

[HP2194-10 - Australian Lantern Red Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Australian Lantern Red Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, salsa, hot sauce, and seasoning spice powder. A variety from Australia.



[HP283-10 - Bangalore Torpedo Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ¼" long by ¼" wide Cayenne-type hot peppers. Peppers are hot and turn from lime green to crimson red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder and stir-fry. A variety from India. Scoville Heat Units: 30,000.



[HP651-10 - Barbados Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Barbados Pepper Seeds. The plant produces high yields of 1 ¼" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. Also known as Bonney Pepper. A rare variety from Barbados.



[HP2299-10 - Bhut Jolokia Ghost Black Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Black Pepper. The plant produces good yields of 3 ½" long by 1" wide dark brown wrinkled Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green to dark brown (almost black) when mature. The plant has dark green leaves, green stems, and white flowers. This variety is a cross between the Red Bhut Jolokia and the Pimenta De Neyde from Brazil. Growers are trying to stabilize it, but not there yet. If you grow this variety you may get many variations from dark purple to almost black peppers. A variety from India. Scoville Heat Units: 1,000,000.



[HP2303-10 - Bhut Jolokia Ghost Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Chocolate Pepper. The plant produces good yields of 3 ½" long by 1" wide chocolate wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. Scoville Heat Units: 1,000,000. A variety from India.



[HP2338-10 - Bhut Jolokia Ghost Green Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Green Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide green wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to mustard green when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.

[HP2315-10 - Bhut Jolokia Ghost Improved Light Green Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Improved Light Green Pepper. The plant produces good yields of 3 ½" long by 1" wide elongated Habanero peppers. Peppers are extremely hot and ready to be eaten when light green. Peppers turn from light green to dark green to orange to red when mature. The plant has dark green leaves, green stems, and white flowers. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



[HP2304-10 - Bhut Jolokia Ghost Peach Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Peach Pepper. The plant produces good yields of 3 ½" long by 1" wide peach wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to peach when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



[HP1987-10 - Bhut Jolokia Ghost Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Red Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide by hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. One of the five hottest peppers in the world from India. Try the Naga Jolokia, the Dorset Naga, the Bih Jolokia, and the Naga Morich. Also, known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



[HP2292-10 - Bhut Jolokia Ghost White Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost White Pepper. The plant produces good yields of 2 ½" long by 1" wide white wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to white when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. One of the hottest pepper in the world. Try Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



[HP2211-10 - Bhut Jolokia Ghost Yellow Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Yellow Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide by hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Try Naga Jolokia, the Dorset Naga, the Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



[HP2491-10 - Bhutlah Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhutlah Chocolate Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide chocolate wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. It is claimed to be the hottest pepper. A variety from India.



[HP2492-10 - Bhutlah Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhutlah Red Pepper Seed. The plant produces good yields of 2 ½" long by 1 ½" wide red wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. It is claimed to be the hottest pepper. A variety from India.



[HP755-10 - Billy Goat Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Billy Goat Pepper. The plant produces high yields of ½" long by ¼" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to dark red when mature. The plant has green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



[HP2493-10 - Biquinho Iracema Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Biquinho Iracema Peppers. The plant produces high yields of 1 ¼" long by ¼" wide Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange, to red when mature. Great for adding a dash of hot spice to your dish. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.



[HP2433-10 - Biquinho Red Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Biquinho Red Pepper. The plant produces high yields of 1 ¼" long by ¼" wide pendant shaped hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to brilliant red when mature. Great for adding a dash of hot spice to your dish. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.



[HP2341-10 - Biquinho Yellow Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Biquinho Yellow Pepper. The plant produces high yields of 1 ¼" long by ¼" wide pendant shaped Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to brilliant yellow when mature. It has a light lemon flavor with a slight hot twist. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.



[HP1609-10 - Bird's Eye Yellow Pepper Seeds](#)

90+ days. Capsicum annuum. Open Pollinated. Bird's Eye Yellow Pepper. The plant produces heavy yields of ¾" long by ½" wide Tepin peppers. Peppers are very hot, have thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent drying peppers and cooking pepper. A rare variety from the USA.



[HP31-10 - Bishop's Crown Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Bishop's Crown Pepper. The plant produces good yields of 1 ½" long by 3" wide three-sided hot peppers. Peppers are medium hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Peppers looks like a Catholic Bishop's Crown. A variety from Barbados. Scoville Heat Units: 15,000.



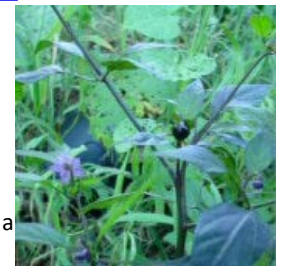
[HP2041-10 - Black Cobra Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long hot peppers. Peppers are hot and turn from black to red when mature. The plant has green stems with a purple tint, green leaves with purple tint, and white flowers. A beautiful edible ornamental pepper plant suitable for indoor containers. A very rare variety from the USA. Scoville Heat Units: 40,000.



[HP1175-10 - Black Cuban Pepper Seeds](#)

100 days. Capsicum annuum. Open Pollinated. Black Cuban Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot, have thin flesh, grow upright, and turn from dark purple black to red when mature. The plant has purple green stems, purple leaves with a tint of green, and violet flowers. A beautiful ornamental plant. A variety from Cuba. Scoville Heat Units: 50,000.



[HP2495-10 - Black Panther Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Black Panther Pepper. The plant produces good yields of 4" long by 1" wide Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green to purple, to orange when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. It is a cross between Pimenta da Neyde Pepper and the Bhut Jolokia Pepper. A rare variety from India.



[HP1897-10 - Black Pearl Hot Peppers](#)

2006 All-America Selections Winner!

90 days. Capsicum annum. (F1) The plant produces good yields of shiny black ornamental hot peppers. Peppers are hot, grow upright, and turn from black to red when mature. The plant has black leaves, black stems, and white flowers. Does well in regions where there are high heat and humidity. A beautiful ornamental pepper plant suitable for indoor pots. Scoville Heat Units: 30,000.



[HP2496-10 - Blue Ghost Peach Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Blue Ghost Peach Peppers. The plant produces good yields of 4" long by 1" wide Habanero peppers. Peppers are very hot, have thin flesh, and turn from green to purple, to orange when mature. The plant has dark green leaves, dark purple stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. It is still fairly unstable so it may grow different shapes pods and colors. A rare variety from India.



[HP2343-10 - Bod'e Amarela Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Bod'e Amarela Pepper. The plant produces good yields of ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from light green to golden orange when mature. The plant has green stems, green leaves, and white flowers. a beautiful ornamental pepper plant. Excellent for making hot sauce. Also known as Yellow Goat. A variety from Brazil. Scoville Heat Units: 32,000.



[HP656-10 - Bod'e Red Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Bod'e Red Pepper. The plant produces high yields of ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from light green to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce with a hint of cherry flavor. A very beautiful ornamental pepper plant. A variety from Brazil. Scoville Heat Units: 32,000.



[HP1070-10 - Bonda Man Jacques Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Bonda Man Jacques Pepper. The plant produces good yields of 2" long by 1 ¼" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Guadalupe. Scoville Heat Units: 314,824.



HPLC Test Results: #8

[HP2541-10 - Brazilian Starfish Yellow Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Brazilian Starfish Yellow Pepper. The plant produces good yields of 2" long by 2 ½" wide hot peppers. These star shaped or saucer shaped peppers are hot, have medium thick flesh, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry, hot sauce, and good drying pepper for making pepper flakes and seasoning spice powder. A rare variety from Brazil. Scoville Heat Units: 50,000.



[HP432-20 - Buena Mulata Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¼" wide Cayenne peppers. Peppers are hot and turn from green, to purple, to orange when mature. The plant has green stems, green leaves, and white flowers. This ornamental plant is suitable for containers and borders. An heirloom traces back to Horace Pippin (1888-1946), an African-American folk artist. A rare variety from Nicaragua.



[HP36-10 - Cabai Burong Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Cabai Burong Pepper. The plant produces heavy yields of 2" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder with a hint of lemon flavor. A variety from Malaysia.



[HP2347-10 - Cajamarca Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Cajamarca Pepper. The plant produces good yields of 3 ¼" long by ¾" wide elongated Habanero peppers. Peppers are hot, medium thick flesh, and turn from pale yellow, to purple, to orange, then to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. This is a rare variety from South America.



[HP2498-10 - Calabrian Diavolicchio Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Calabrian Diavolicchio Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide peppers. Peppers are hot, medium thick flesh, grows upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. This is a rare variety from Italy.



[HP2499-10 - Calabrian Mazetti Pepper Seeds](#)

75 days. Capsicum chinense. Open Pollinated. Calabrian Mazetti Pepper. The plant produces good yields of 2" long by 1 ¼" wide peppers. Peppers are hot, thick flesh, grow in clusters upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, pickling, and seasoning spice powder. This is a rare variety from Italy.



[HP2500-10 - Calabrian Sigaretta Ristra Pepper Seeds](#)

75 days. Capsicum chinense. Open Pollinated. Calabrian Sigaretta Ristra Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are hot, medium thick flesh, grows upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, pickling, and seasoning spice powder. This is a rare variety from Italy.



[HP2222-10 - Calico Pepper Seeds](#)

90 days. Capsicum annuum. (F1) Calico Pepper. The plant produces good yields of ornamental hot peppers. Plants are hot and turn from purple to red when mature. The plant has green, purple, and white leaves. A lovely ornamental variety. Suitable for container gardening, pots, patios, and small gardens. An excellent choice for home gardens.



[HP2294-10 - California Reaper Peach Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. California Reaper Peach Pepper. The plant produces good yields of 3" long by 3" wide wrinkled Habanero peppers. Peppers are extremely hot and turn from light green to peach when mature. The plant has dark green leaves, green stems, and white flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Be very, very careful handling this pepper. This pepper was created by crossing a Carolina Reaper and Jay's Peach Ghost Scorpion. The California Reaper is similar to the Carolina Reaper in hotness. Try growing the Carolina Reaper, Bhut Jolokia, Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. A variety was developed by Dr. Steve Bender in California, USA. Scoville Heat Units: 1,569,300.



[HP2549-10 - Cappuccino Tepin Pepper Seeds](#)

120+ days. Capsicum annum. Open Pollinated. Cappuccino Tepin Pepper. This bush plant produces high yields of ½" long by ½" wide Tepin peppers. Peppers are very hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder, hot sauce, and cooking. Also great in salads and rice & beans. A variety grown wild in Arizona, Texas, and Northern Mexico. Scoville Heat Units: 100,000.



[HP1298-20 - Caribbean Blend Pepper Seeds](#)

90 to 120 days. Capsicum. Open Pollinated. Caribbean Blend Pepper. The plants produce good yields of a mixture of very hot peppers. They come in various shapes, colors, and hotness. Includes 10 varieties such as Jamaica Scotch Bonnet, Caribbean Red, and several other extremely hot peppers. Excellent for making hot pickles, hot sauces, and salsa. A must for Caribbean hot pepper lovers! A variety from the Caribbean region.



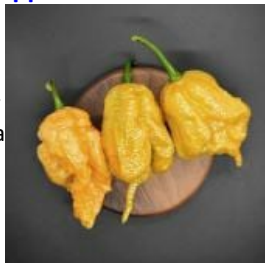
[HP2287-10 - Carolina Reaper Chocolate Hot Peppers](#)

110+ days. Capsicum chinense. Open Pollinated, Plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a smoky flavor that is perfect for meat dishes. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Chocolate Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



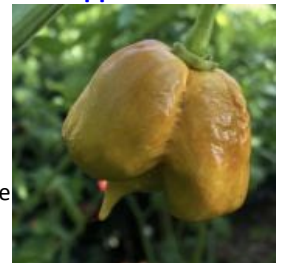
[HP2502-10 - Carolina Reaper Golden Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Golden Pepper. The plant produces good yields of 3" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from green to golden orange when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



[HP2402-10 - Carolina Reaper Mustard Hot Peppers](#)

110+ days. Capsicum chinense. Open Pollinated, Plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green, to golden yellow, to mustard when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Mustard Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



[HP2286-10 - Carolina Reaper Orange Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated, Carolina Reaper Orange Pepper. The plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to orange when mature. The plant has green stems, green leaves, and creamy yellow flowers. It has a citrus flavor that is especially popular in tropical cuisine. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and an Orange Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



[HP2504-10 - Carolina Reaper Purple Peach Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Purple Peach Pepper. The plant produces good yields of 3" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from green to light peach with purple striations when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



[HP2503-10 - Carolina Reaper Purple Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Purple Pepper. The plant produces good yields of 3" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from green to purple when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



[HP2293-10 - Carolina Reaper Red Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Red Pepper. The plant produces good yields of 3" long by 3" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and creamy-yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper was created by Ed Currie who crossed a Pakistani Naga Pepper with a Red Habanero Pepper from Saint Vincent Island in the Caribbean. In 2013, the pepper was recorded as the Hottest Pepper in the World and is listed in the Guinness Book of World Records. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! Also known as HP22B. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



[HP2505-10 - Carolina Reaper White Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper White Pepper. The plant produces good yields of 3" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from light green to white when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



[HP2288-10 - Carolina Reaper Yellow Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Yellow Pepper. The plant produces good yields of 3" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from light green to yellow when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



[HP1852-10 - Carolina Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Carolina Yellow Pepper. The plant produces good yields of 2" long by 1 ¼" wide Habanero peppers. Peppers are very hot and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers.



[HP891-20 - Centennial Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Centennial Pepper. The plant produces heavy yields of ¾" long by ½" wide hot peppers. Peppers are medium hot, grow upright, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and purple flowers. A beautiful edible ornamental plant. Scoville Heat Units: 5,000.



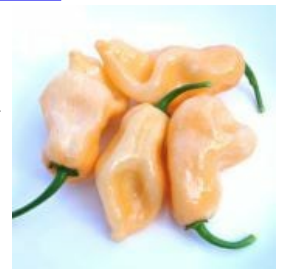
[HP2506-10 - Charapita Peach Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Charapita Peach Pepper. The plant produces high yields of ½" long by ½" wide Chiltepin peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Also known as Aji Charapita and Charapilla. A rare variety from Peru.



[HP2507-10 - Cheiro Do Norte Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Cheiro Do Norte Pepper. The plant produces high yields of 3 ¼" long by 1 ½" wide elongated Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from pale green to pale orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



[HP2400-10 - Cheiro Roxa Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Cheiro Roxa Pepper. The plant produces high yields of ¾" long by 1" wide Habanero peppers. Peppers are hot, have medium thick flesh, and turn from purple to light pinkish purple when mature. The plant has green stems, purplish green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



[HP50-10 - Chile Petine Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Chile Petine Pepper. The plant produces good yields of small hot peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, stir-frying, and drying for making seasoning spice powder and pepper flakes.



[HP55-10 - Chiltepin Pepper Seeds](#)

100+ days. Capsicum annuum. Open Pollinated. Chiltepin Pepper. The plant produces good yields of ¼" long by ¼" wide pea shaped hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. A variety from Mexico. United States Department of Agriculture, PI 511887.



[HP509-10 - Christmas Bell Hot Peppers](#)

100 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 2" long by 2" wide bell-shaped hot peppers. Peppers have a mild spicy flavor and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. It looks like a Christmas Bell ornament. A variety from the Netherlands. United States Department of Agriculture, PI 273420.



[HP2348-10 - Chile Bolita Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Chile Bolita Pepper. The plant produces high yields of ¾" long by ¾" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from pale green, to orange, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.

[HP1138-10 - Chilly Chili Pepper Seeds](#)

2002 All-America Selections Winner!

90 days. Capsicum annuum. (F1) Chilly Chili Pepper. The plant produces high yields of 2" long hot peppers. Peppers are hot, grow upright, and turn from greenish yellow, to orange, to red when mature. A beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens.



[HP2508-10 - Chocolate Champion® Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Chocolate Champion® Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled Habanero peppers with pointed tip. Peppers are extremely hot, have thin flesh, and turn from green to chocolate when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. Claims to be hotter than the Carolina Reaper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 1,662,000.



[HP872-20 - Cobincho Hot Peppers](#)

120 days. Capsicum exile. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are medium hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A very rare variety that grows in the wild. Scoville Heat Units: 15,000.



[HP2351-10 - Coffee Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Coffee Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide pendant shaped hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to reddish-brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet licorice flavor. Excellent for making chocolate chili powders. A very rare variety.

[HP2352-10 - Condor's Beak Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Condor's Beak Pepper. The plant produces good yields of 2" long by ¾" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from creamy green, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare Habanero variety.



[HP2248-10 - Count Dracula Pepper Seeds](#)

110 days. Capsicum annum. Open Pollinated. Count Dracula Pepper. The plant produces high yields of 2" long hot peppers. Peppers are medium hot and turn from black to blood red when mature. The plant has purple flowers, black leaves, and black stems. A beautiful plant is suitable for containers and small gardens. An excellent choice for home gardens. Scoville Units: 25,000.



[HP589-20 - Cowhorn Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of large 8" long by 1" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers look like a cow's horn. These large thick-walled Cayenne peppers are hot and perfect for making hot sauce and drying for pepper flakes. An excellent choice for home gardens, farmer's markets, and market growers. Scoville Heat Units: 5,000.



[HP2510-10 - Coyote Teeth Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Coyote Teeth Pepper. The plant produces high yields of 2" long by ½" wide Habanero peppers. Peppers are very hot, have medium thin flesh, and turn from light green to bright white when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. A rare variety from South America. Scoville Heat Units: 100,000.



[HP1948-10 - Datil Orange Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Datil Orange Pepper. The plant produces good yields of 1 ½" long by ½" wide elongated Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to yellow orange, to orange when mature. The plant has fuzzy green stems, green leaves, and white flowers. It has a very distinctive smoky flavor. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from St. Augustine, Florida, USA. Scoville Heat Units: 300,000.



[HP2511-10 - Death Naga Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Death Naga Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. A rare variety from India.

[HP2512-10 - Death Spiral Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Death Spiral Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. It has patterns of spiral pumps going around the pod. This is a fairly new variety so it may throw off pods of differing colors and shapes. A rare variety from the United Kingdom.



[HP2296-10 - Devil's Tongue Chocolate Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Chocolate Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to chocolate when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from Pennsylvania, USA.



[HP2322-10 - Devil's Tongue Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Red Pepper. The plant produces good yields of 4" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from Pennsylvania, USA.



[HP880-10 - Devil's Tongue Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Yellow Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot and turn from green, to yellow, to golden yellow when mature. The plant has light green stems, light green leaves, and white flowers. An excellent choice for home gardens. A rare variety from Pennsylvania, USA.



[HP71-10 - Dhanraj Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The shape and size of peppers will vary. The plant has green stems, green leaves, and white flowers. A variety from India.



[HP2356-10 - Diablo Rojo Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Diablo Rojo Pepper. The plant produces high yields of 4" long by 1 ¼" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare variety developed in the USA.

[HP2514-10 - Dragon's Breath Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Dragon's Breath Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. Reported to have more heat than the Reaper. A rare variety from India.



[HP525-10 - Espanola Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, and canning. A variety from New Mexico, USA. Scoville Heat Units: 2,000.



[HP2515-10 - Faddas White Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Faddas White Pepper. The plant produces good yields of 4" long by 1" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green to white when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. Created by Crossing a Bhut Jolokia Ghost Pepper with a Ghost Jami Yaki Pepper. It is not yet stable and may throw off pods of differing colors and shapes. A rare variety from India.



[HP1810-10 - Fatalii Orange Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii Orange Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are very hot and turn from dark green to orange when they mature. The plant has green stems, green leaves, and white flowers. Peppers are pungent with a citrus flavor and are very hot! Excellent for salsas and sautéing. Suitable for containers. Excellent choice for home gardens. A variety from the Central African Republic. Scoville Heat Units: 325,000.



[HP688-10 - Fatalii Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii Red Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero peppers. The peppers are very hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from the Central African Republic. Scoville Heat Units: 325,000.



[HP1035-10 - Fil Fil Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6 ½" long by ¼" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture, PI 142838. A variety from Iran. Scoville Heat Units: 5,000.



[HP1929-10 - Finger Clip Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1" wide wrinkled Habanero hot peppers. Peppers are very hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens. A variety from the USA.



HPLC Test Results: #9

[HP1076-10 - Gekikara Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from Japan.



[HP2473-10 - Genghis Khan Brain Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Genghis Khan Brain Pepper. The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are extremely hot, have bumpy medium-thick flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. The pepper was developed in 2015 by growers in Italy. It is said to be even hotter than the 7-Pot Brain Strain. Many say that it could be just as hot as the Carolina Reaper. A variety from Italy. Scoville Heat Units: 1,500,000.



[HP87-20 - Georgia Flame Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Georgia Flame Pepper. The plant produces high yields of 8" long x 2" wide hot peppers. Peppers are mildly hot, have thick crunchy flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from the Republic of Georgia. Scoville Heat Units: 1,500.



[HP2044-10 - Grenada Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Grenada Pepper. The plant produces good yields of 2" long by 1 1/2" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Seeds were collected from a small store in Grenada. A variety from Grenada.

[HP1273-10 - Grenada Seasoning Pepper Seeds](#)

100 days. Capsicum chinense. Open Pollinating. Grenada Seasoning Pepper. The plant produces good yields of 1 3/4" long by 1 1/2" wide wrinkled Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. It has very little heat, but is full of flavor and aroma. A rare variety from Grenada. Scoville Heat Units: 1,100.



[HP93-10 - Guam Boonies Pepper Seeds](#)

110+ days. Capsicum frutescens. Open Pollinating. Guam Boonies Pepper. The plant produces good yields of 3/4" long by 1/4" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Excellent drying pepper and for making hot sauce. Similar to the Tabasco variety. A rare variety from the island of Guam. Scoville Heat Units: 160,000.



[HP2323-10 - Habanada Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Habanada Pepper. The plant produces high yields of 2" long by 1 1/4" wide Habanero hot peppers. Peppers have no pungent, are sweet, have medium thick flesh, and turn from creamy white to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have the Habanero flavor without the heat! Excellent pickling variety and for making hot sauce and salsa. It holds well for a long time on the plant. A heatless habanero with irresistible tropical flavor bred by Dr. Michael Mazourek of Cornell University. A variety from New York, USA.



[HP2518-10 - Habanero Brazil Orange Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Brazil Orange Pepper. The plant produces heavy yields of 2 1/4" long by 1 1/4" wide wrinkled Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and creamy yellow flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



[HP1314-10 - Habanero Brown Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 1/2" long by 1 3/4" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This variety is much larger than the other Habanero Chocolate Pepper varieties. A variety from the Caribbean region.



[HP1982-10 - Habanero Chocolate Hot Peppers \(Strain 5\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2" long by 1" wide brown Habanero hot peppers. Peppers are extremely hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean.



HPLC Test Results: #17

[HP1922-10 - Habanero Chocolate Pepper Seeds \(Strain 2\)](#)

90+ days. Capsicum chinense. Open Pollinated. Habanero Chocolate Pepper. The plant produces good yields of 2 ½" long by 2" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Also known as Congo Black. A variety from the Caribbean region.



[HP1946-20 - Habanero Chocolate Pepper Seeds \(Strain 4\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Chocolate Pepper. The plant produces heavy yields of 2 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. The Chocolate Habanero is recognized as the world's 4th hottest pepper. It is a favorite in the Caribbean to make barbecue sauces and marinades, A variety from the Caribbean region.



[HP441-10 - Habanero Francisca Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Francisca Pepper. The plant produces good yields of 3" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. United States Department of Agriculture, PI 592528. A variety developed in California, USA.



[HP2300-10 - Habanero Giant White Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Giant White Pepper. The plant produces good yields of 2" wide by 1 ½" long Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from a greenish white color to a creamy white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from the Caribbean region.



[HP444-10 - Habanero Golden Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Golden Pepper. The plant produces high yields of 2 ¼" long by 2" wide wrinkled hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to yellow, to a deep golden orange when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 214,628.



[HP1910-10 - Habanero Jamaican Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Jamaican Red Pepper. The plant produces high yields of 2 ¼" long by 1 ¾" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



HPLC Test Results: #17

[HP1789-10 - Habanero Mustard Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Mustard Pepper. The plant produces high yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from light green with a tint of purple, to a mustard color orange, then to orange color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 275,000.



[HP1930-10 - Habanero Orange Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Orange Pepper Seeds. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Mexico.



[HP2001-10 - Habanero Orange Pepper Seeds \(Strain 2\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Orange Pepper. The plant produces heavy yields of wrinkled lantern shaped Habanero peppers. Peppers are very hot and turn from green to golden orange when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Mexico.



[HP1928-10 - Habanero Red Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Red Pepper Seeds (Strain 1). The plant produces heavy yields of 2 ½" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from the Caribbean region.



[HP1785-10 - Habanero Red Pepper Seeds \(Strain 2\)](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, salsa, and pepper flakes. A variety from the Caribbean region. Scoville Heat Units: 285,000.



[HP1983-10 - Habanero Red Pepper Seeds \(Strain 3\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Red Pepper Seeds (Strain 3). The plant produces heavy yields of 2" long by 1" wide wrinkled hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens. A variety from the Caribbean region.



[HP426-10 - Habanero Red Savina Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Red Savina Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to shiny red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. In 1994, the Red Savina was listed in the Guinness Book of World Records as one of the hottest spices. At that time, it was recorded as the hottest pepper in the world. United States Department of Agriculture, PI 562384. A variety developed in California, USA. Scoville Heat Units: 577,000.



[HP1984-10 - Habanero White Hot Peppers \(Strain 3\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2" long by 1" wide Habanero hot peppers. Peppers are very hot, have thin flesh, and turn from a greenish-white color to a creamish-white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. A variety from Mexico.



[HP1969-20 - Habanero White Pepper Seeds \(Strain 2\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Pepper. The plant produces good yields of white Habanero hot peppers. Peppers turn from green to white when they mature. The plant has green stems, green leaves, and white flowers. Peppers are very hot. Excellent for making beef jerky, salsa, pickling, and hot sauce. A rare variety from Peru. Scoville Heat Units: 500,000.



[HP2059-10 - Habanero White Pepper Seeds \(Strain 5\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Peppers. The plant produces heavy yields of 1 ½" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from a green to a pure white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning powder. A variety from the Yucatan region of Mexico.



[HP855-20 - Haitian Purple Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers are hot, grow upright, and turn from purple to orange-red when mature. The plant has green stems, green leaves, and white-purple flowers. A very beautiful ornamental plant. Excellent choice for home gardens.



HPLC Test Results: #1

[HP949-10 - Harold's St Barts Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Harold's St Barts Pepper. The plant produces good yields of 1 ¾" long by 1 ¼" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green to yellow when mature. The plant has light green stems, light green leaves, and white flowers. It has a smoky flavor and is great for making hot sauce and seasoning powder, Harold Langlois brought this variety back from St Barts Island. Scoville Heat Units: 129,816.



HPLC Test Results: #6

[HP1926-20 - Hawaiian Red Kona Hot Peppers](#)

100+ days. Capsicum frutescens. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Peppers are similar to Tabasco. Excellent for making hot sauce. A variety from Hawaii, USA.



[HP1081-10 - HDV Hot Peppers](#)

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has fuzzy green stems, green stems, and green leaves. It is similar to the Tabasco Pepper and can be used to make hot sauce.



HPLC Test Results: #9

[HP2241-20 - Helios Habanero Pepper Seeds](#)

87 days. Capsicum chinense. (F1) Helios Habanero Pepper. The plant produces high yields of 2 ¾" long by 1 ½" wide dark orange habanero peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. The plants produce much earlier with bigger peppers than the standard Habanero. Suitable for northern and short season regions. Scoville Heat Units: 75,000.



[HP2210-20 - Hermosillo Hot Peppers](#)

90+ days. Capsicum annum. Open Pollinated. The plant produces good yields of ½" long by ½" wide Chiltepin hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Hermosillo, Sonora, Mexico. Scoville Heat Units: 50,000.



[HP1091-10 - Hot Paper Lantern Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Hot Paper Lantern Pepper. The plant produces high yields of 4" long by 1 ¼" wide elongated Habanero peppers. Peppers are hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with a tint of green. The plant is more productive than other Habanero varieties. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 30,000.



[HP1297-20 - Hot Pepper Mix Seeds](#)

85 to 110 days. Capsicum annum. Open Pollinated. Hot Pepper Mix. A mixture of hot peppers in various shapes and colors. Peppers range from mild heat to very hot. Excellent for making pickles, hot sauces, beef jerky, and salsa.



[HP2465-5PK - Hottest Peppers Variety Pack](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero hot peppers. The peppers are extremely hot and turn from green to orange, red, yellow, and white when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Good for making hot sauce, beef jerky, salsa, hot sauce, and cooking. Suitable for home gardens.



[HP364-20 - Inca Red Drop Hot Peppers](#)

90 days. Capsicum baccatum. Open Pollinated. The plant produces heavy yields of 1" long by ¾" wide hot peppers. Peppers are hot and turn from green to orange to red when they mature. The pepper resembles a red drop. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. An excellent choice for home gardens. A variety from Peru.



[HP1049-20 - Inca Surprise Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Inca Surprise Pepper. The plant produces good yields of ¾" long by ¼" wide Pequin hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, A rare variety from Peru.



[HP1016-20 - Indian Hot Peppers](#)

90 days. Capsicum annum. The plant produces good yields of 7" long by ¾" wide Cayenne-type hot peppers. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from the markets in India.



HPLC Test Results: #12

[HP131-10 - Jamaican Gold Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Jamaican Gold Pepper. The plant produces good yields of 1 ½" long by 2" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The peppers resemble a squash. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



[HP133-20 - Jamaican Hot Yellow Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The compact plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled lantern-shaped hot peppers. Peppers are very hot, have thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from Jamaica. Scoville Heat Units: 200,000.



[HP2366-10 - Jay's Red Ghost Scorpion Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Jay's Red Ghost Scorpion Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. It is a cross between the Bhut Jolokia and the Trinidad Scorpion. A very rare variety from the Caribbean region.



[HP2282-10 - King Naga Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. King Naga Pepper. The plant produces good yields of 4" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. The King Naga is from the Southeast India and Bangladesh region. A variety from India. Scoville Heat Units: 800,000.



[HP2404-10 - Komodo Dragon Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated, Komodo Dragon Pepper. The plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers. Peppers are extremely hot and turn from green to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Komodo is particularly interesting because it has a delayed reaction that gives you a false sense of security, but then after about 10 seconds, the full hot sensation hits you and your whole mouth is on fire. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper was developed in 2015 by Salvatore Genovese. The pepper is a cross between a Bhut Jolokia and a Trinidad Scorpion. It is currently one of the Hottest Pepper in the World! Try growing the Pepper X and all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from the United Kingdom. Scoville Heat Units: 1,400,000



[HP860-10 - Lantern Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Lantern Pepper. The plant produces good yields of 1 ¾" long by 1 ¼" wide Habanero peppers. Peppers are very hot, have medium thin flesh, and turn from light green, to green with purple markings, to bright orange when mature. The plant has dark purple stems, green leaves with purple veins, and white flowers. Peppers resemble a lantern or toy top. A rare variety from Peru. Scoville Heat Units: 96,411.



HPLC Test Results: #6

[HP142-20 - Laotian Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian cuisine. A variety from Laos.



[HP993-10 - Lemon Drop Pepper Seeds](#)

100+ days. Capsicum baccatum. Open Pollinated. Lemon Drop Pepper. The plant produces good yields of 2 ¾" long by ¾" wide Aji peppers. Peppers are medium hot, have medium thick flesh, and turn from green to lemon yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens. United States Department of Agriculture, PI 315024. A variety from Peru. Scoville Heat Units: 19,243.



HPLC Test Results: #2

[HP2369-10 - Lester William's Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Lester William's Red Pepper. The plant produces high yields of 1 ¾" long by 1 ¼" wide Habanero peppers. Peppers are hot, have medium thick flesh, and turn from pale green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sharp lemon flavor. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Saint Vincent.



[HP145-10 - Lisa Piquin Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 1" long by ½" wide hot peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from the USA.



HPLC Test Results: #16

[HP2038-10 - Magnum Habanero Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers turn from green to shiny bright orange when mature. The plant has green stems, green leaves, and white flowers. This is a hardy plant that will ensure maturity in cooler climates like the Northeast. A true stand-out and improved variety. A variety from the Caribbean region. Scoville Heat Units: 325,000.



[HP1801-20 - Malagueta Hot Peppers](#)

90+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of ¾" long by ¼" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This variety is larger than other Malagueta varieties and the hottest of the group. Easy to pick. It is similar to the Tabasco pepper and great for making hot sauce. An excellent choice for home gardens and market growers. The Malagueta is the national pepper of Brazil.



[HP488-20 - Maui Purple Hot Peppers](#)

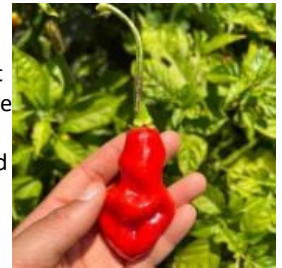
95 days. Capsicum annum. Open Pollinated. The plant produces high yields of 1 ¾" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark purple to red when mature. The plant has dark purple stems, green and dark purple leaves, and violet-purple flowers. A variety from Hawaii, USA.



HPLC Test Results: #10

[HP2371-10 - Mayo Pimento Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Mayo Pimento Pepper. The plant produces good yields of 3" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from New Mexico, USA.



[HP412-10 - McMahon's Texas Chiltepin Pepper Seeds](#)

100+ days. Capsicum annum. Open Pollinated. McMahon's Texas Chiltepin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. Botanist Bernard McMahon gave Thomas Jefferson this variety in the late 18th century. Also known as McMahon's Texas Bird Pepper and McMahon's Bird Pepper. An heirloom variety from Texas, USA.



[HP151-20 - Merah Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long by 1" wide hot peppers. Peppers are hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great cooking pepper! A variety from Malaysia.



[HP2255-10 - Minero Pepper Seeds](#)

90 days. Capsicum annuum. (F1) Minero Pepper. The plant produces high yields of 1 oz Guajillo-type hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh or dried. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



[HP2236-20 - Mosquetero Hot Peppers](#)

90 days. Capsicum annuum. (F1) The plant produces high yields of 6" long by 3" wide Ancho hot peppers. Peppers are mildly hot and turn from deep green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. They perform well under cooler climates. Excellent for stuffing into chiles Rellenos or frying. An excellent choice for home gardens and market growers.



[HP862-20 - Mr Purple Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 1/2" long by 1 1/2" wide hot peppers. Peppers are medium-hot and turn from purple, to pale yellow, to red when mature. The plant has green stems, light green leaves with purple streaks, and white-purple flowers. A beautiful pepper for adding color to salads and pickles.



[HP293-10 - Mulato Isleno Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Mulato Isleno Pepper. The plant produces good yields of 6" long by 1 3/4" wide Ancho peppers. Peppers are mildly hot, have medium thin flesh, and turn from deep green to dark brown when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper, roasting, and making mole. A variety from Mexico.



HPLC Test Results: #12

[HP160-20 - Mushroom Yellow Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 1/2" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for garnish, pickling, or drying. An heirloom variety from the USA.



[HP2439-20 - Nadapeno Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Nadapeno Pepper. The plant produces high yields of 3" long Jalapeno peppers. Peppers have no heat, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The pepper has the flavor and appearance of a Jalapeno Pepper. This is an excellent choice for those who want the Jalapeno flavor but can't take the heat. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling and making salsa. This variety was developed by A. P. Whaley Seed Company. An excellent choice for home gardens. A variety from the USA.



[HP1986-10 - Naga Morich Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Naga Morich Pepper. The plant produces good yields of 2 ½" long by 1" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Bangladesh. Scoville Heat Units: 1,000,000.



[HP2374-10 - Naga Purple Pepper Seeds](#)

120+ days. Capsicum chinense. Naga Purple Pepper. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from pale green, to purple blush, to red when mature. The plant has green stems, purplish green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Bangladesh.



[HP2306-10 - Naga Viper Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Naga Viper Pepper. The plant produces high yields of 3 ½" long by 1" wide Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has dark green leaves, green stems, and white flowers. This variety is a cross with the Naga Morich, Bhut Jolokia, and Trinidad Scorpion. It is one of the World's Hottest Peppers. A variety was created in Cumbria, England. Scoville Heat Units: 1,359,000.



[HP1086-20 - Negro Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. A variety from Chihuahua, Mexico. United States Department of Agriculture, PI 661077.



HPLC Test Results: #12

[HP164-20 - NuMex Centennial Hot Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental hot pepper plant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2258-20 - NuMex Cinco de Mayo Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long thin Cayenne-type hot peppers. Peppers are hot, grow upright, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2265-10 - NuMex Garnet Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of Paprika peppers. Peppers have little to no heat and turn from green to red when they mature. Great for making Paprika powder. Excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1816-10 - NuMex Suave Orange Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. NuMex Suave Orange Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide Habanero peppers. The peppers are mildly hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. This new variety is not as hot as the traditional Habanero peppers. It has the same flavor and aroma as the Habanero peppers. An excellent seasoning pepper. A variety developed by the Chile Pepper Institute at New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 800.



[HP170-20 - NuMex Sunburst Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne hot peppers. Peppers grow upright and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Developed by New Mexico State University. A variety from New Mexico, USA.



[HP2428-20 - NuMex Trick or Treat Habanero Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers have no heat! They turn from green to orange when they mature. The flavor and aroma of the pepper are equal to a hot habanero. Excellent for salsa! Suitable for containers and small gardens. Does well in hot climates. Heat Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2262-20 - NuMex Veteran's Day Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot and turn from purple to orange when mature. A beautiful edible dwarf ornamental pepper. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2463-10 - Onyx Red Ornamental Hot Peppers](#)

2018 All-America Selections Winner!

110+ days. Capsicum annuum. Open Pollinated. This small compact plant produces high yields of small hot peppers. The peppers are medium hot, have thin flesh, and turn from black to shiny red when they mature. This beautiful ornamental plant has black stems, blackish-purple, and violet flowers. Heat Tolerant. Suitable for containers, patios, hanging baskets, and window boxes. A variety from the USA.



[HP2224-20 - Padron Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long hot peppers. Peppers are mildly hot and turn from green to red when they mature. Peppers turn hotter as they mature. Excellent stuffed or pickled. They are sautéed in olive oil with a little sea salt and eaten as an appetizer in Spain. An heirloom variety from Spain.



[HP2375-10 - Peito de Moca Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Peito de Moca Pepper. The plant produces good yields of 1 ¼" long by 1 ¼" wide Aji peppers. Peppers are medium hot, have medium thick flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



[HP383-20 - Pequin Pepper Seeds](#)

105 days. Capsicum annuum. Open Pollinated. Pequin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are extremely hot and turn from green to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



[HP381-20 - Peru Yellow Hot Peppers](#)

90+ days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are hot, grow upright, have medium-thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemony citrus flavor. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Peru. Scoville Heat Units: 44,940.



[HP1790-10 - Peter Orange Pepper Seeds](#)

90+ days. Capsicum annuum. Open Pollinated. Peter Orange Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis shaped hot peppers. Peppers are medium hot, have medium thick flesh, and turn from green to orange when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece! Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



[HP184-10 - Peter Red Pepper Seeds](#)

90+ days. Capsicum annuum. Open Pollinated. Peter Red Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis shaped hot peppers. Peppers are hot, have medium thick flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece. Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



[HP185-10 - Peter Yellow Pepper Seeds](#)

90+ days. Capsicum annuum. Open Pollinated. Peter Yellow Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis shaped hot peppers. Peppers are hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece. Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



[HP2378-10 - Piaoziinho Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Piaoziinho Pepper. The plant produces high yields of 1 ¼" long by ¾" wide Habanero peppers. Peppers are hot, have medium thin flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce and seasoning spice powder. A rare variety from Brazil.



[HP186-10 - Pilange Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Pilange Pepper. The plant produces good yields of ¾" long by 1 ¼" wide Tomato shaped hot peppers. Peppers are medium hot, have medium thick flesh, and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Sao Paulo, Brazil. United States Department of Agriculture, PI 497973. Scoville Heat Units: 7,575.



[HP1824-20 - Pumpkin Hot Peppers](#)

110 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ½" by 2 ½" pumpkin-shaped hot peppers. Peppers are mildly hot and turn from green to red when mature. If left in the field, they will bleach to burnt orange. The plant has green stems, large green pumpkin-shaped leaves, and white flowers. These small peppers look so much like real miniature pumpkins that you'll be fooled. They will get hard, hold their shape, and not mold when they are dried. A very unique ornamental hot pepper.



HPLC Test Results: #16

[HP1170-10 - Purple Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of hot peppers. Peppers are hot and turn from green, to purple, to red when mature. The plant has green stems, green leaves with a purple tint, and violet flowers. A beautiful ornamental plant. A variety from Japan.



[HP2525-10 - Purple UFO Pepper Seeds](#)

100+ days. Capsicum annum. Open Pollinated. Purple UFO Pepper. The plant produces high yields of 2 ½" long by 1 ½ wide hot peppers. It looks like a flying saucer or UFO. Peppers are hot, have medium thick flesh, and turn from green to purple, to orange, to red when mature. The plant has green stems, green leaves, and purple flowers. Excellent for sauces, salads, pickling, and salsa. A great ornamental plant. A variety from the USA. Scoville Heat Units: 45,000.



[HP996-20 - Rat's Turd Hot Peppers](#)

100 days. Capsicum annum. Open Pollinated. The plant produces high yields of ¾" long by ½" wide hot peppers that look like its name. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The size of the peppers may be larger or smaller. These peppers look like rat turds! Excellent drying pepper for making hot pepper flakes, hot sauce, and seasoning spice powder. A variety from the USA.



[HP2547-10 - Real Deal Pepper Seeds](#)

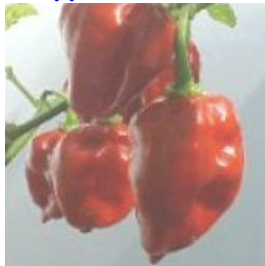
100 days. Capsicum chinense. (F1) Real Deal Pepper. The plant produces good yields of 3" long by 3" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to red when mature. It has the heatness as the Tabasco pepper. The plant has green stems, green leaves, and white flowers. Excellent for sauces, pickling, and stir-fry. A variety from the USA.



HPLC Test Results: #2

[HP854-10 - Red Dominica Habanero Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green, to orange, to red when mature. The plant has light green stems, light green leaves, and yellowish-cream flowers. Excellent for making salsa, hot sauce, and seasoning powder. A rare variety from the Commonwealth of Dominica.



HPLC Test Results: #6

[HP1061-20 - Rocotillo Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and great for making seasoning spice powder. An excellent choice for home gardens. A variety from Puerto Rico. Scoville Heat Units: 599.



HPLC Test Results: #13

[HP465-10 - Rocoto Orange Hot Peppers](#)

120+ days. Capsicum pubescens. Open Pollinated. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, turn from green to orange when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble an Apple and have unique black seeds! One of the most cold-tolerant peppers around, but won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A variety from Peru.



[HP201-10 - Rocoto Red Pepper Seeds](#)

120+ days. Capsicum pubescens. Open Pollinated. Rocoto Red Pepper. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, and turn from green to red when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble apples and have unique black seeds! It's one of the most cold-tolerant peppers around, but it won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A rare variety from Peru.



[HP200-10 - Rocoto Yellow Pepper Seeds](#)

120+ days. Capsicum pubescens. Open Pollinated. Rocoto Yellow Pepper. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, and turn from green to yellow when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble apples and have unique black seeds! One of the most cold tolerant peppers around, but won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A variety from Peru.



[HP2453-10 - Roulette Habanero Hot Peppers](#)

2018 All-America Selections Winner!

90 days. Capsicum chinense. (F1) The plant produces high yields of 3" long by 1 ½" wide Habanero hot peppers. Peppers are not hot, have thick flesh, and turn from green to red when they mature. This is a sweet version of the Habanero. It has a sweet flavor with citrusy habanero flavor, but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Habanero strain. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent fresh, pickled, roasted, and sauteed. Suitable for home gardens and market growers. A variety from the USA. Scoville Heat Units: 100.



[HP204-20 - Royal Black Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are hot and turn from purple (almost black) to red when mature. Plant has dark purple stems, and dark purple leaves that are almost black, and violet flowers. Excellent for spicy dishes and vinegars. Suitable for containers, pots, patios, hanging baskets, and small gardens.



[HP2443-10 - Saco de Velho Hot Peppers](#)

90+ days. Capsicum chinense. Open Pollinated. This tall plant produces high yields of large 3" long x 3" wide wrinkled Habanero peppers. Peppers are very hot, have medium-thick flesh, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. The Portuguese name translates to 'Bag Old'. A rare variety from Goias, Brazil.



[HP2215-10 - Salmon Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, grow upright in clusters, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A beautiful ornamental plant suitable for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from the USA.



[HP998-10 - Scotch Bonnet Chocolate Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Chocolate Pepper. The plant produces good yields of 2 ¼" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green, to brown with a red tint, chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica. Scoville Heat Units: 134,669.



HPLC Test Results: #2

[HP2526-10 - Scotch Bonnet Moa Yellow Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Moa Yellow Pepper. The plant produces good yields of 2 ¼" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. MOA is the abbreviation for the Ministry of Agriculture. A rare variety from Jamaica.



[HP2527-10 - Scotch Bonnet Papa Dreadie Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Papa Dreadie Pepper. The plant produces high yields of 1 ¾" long by 2" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Texas, USA.



[HP213-10 - Scotch Bonnet Red Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



[HP1511-10 - Scotch Bonnet Red Pepper Seeds \(Strain 2\)](#)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making spicy salsa, pickling, and making hot sauce. A variety from Jamaica. Scoville Heat Units: 350,000.



[HP1911-20 - Scotch Bonnet Red Pepper Seeds \(Strain 3\)](#)

90+ days. *Capsicum chinense*. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



[HP1889-10 - Scotch Bonnet Red Pepper Seeds \(Strain 5\)](#)

100 days. *Capsicum chinense*. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of small wrinkled hot peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. One of the hottest in the world. It is so hot that one pepper is enough to spice up a large pot of soup or chili. The plant has a good leaf canopy to protect peppers from sunburn. A variety from Jamaica.



[HP214-10 - Scotch Bonnet Yellow Pepper Seeds \(Strain 1\)](#)

100+ days. *Capsicum chinense*. Open Pollinated. Scotch Bonnet Yellow Pepper. The plant produces good yields of 2" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



[HP1161-10 - Siling Labuyo Pepper Seeds](#)

90+ days. *Capsicum frutescens*. Open Pollinated. Siling Labuyo Pepper. The plant produces good yields of 1 ½" long by ¾" wide Tabasco peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Oriental cuisine and for making hot sauce, hot pepper flakes, and seasoning spice powder. Also known as Philippine Filipino Bird's Eye Chili. United States Department of Agriculture, PI 593614. A variety from the Philippines.



[HP2464-10 - Stromboli Hot Peppers](#)

90 days. *Capsicum annum*. Open Pollinated. The compact plant produces high yields of Tabasco-type hot peppers. The peppers are medium hot, grow upright, and turn from green to brilliant orange when they mature. The plant has green stems, green leaves, and white flowers. Good for making hot sauce and cooking. Excellent for containers and indoors. Suitable for home gardens, market growers, and commercial growers. A variety from Italy.



[HP2391-10 - Sugar Rush Peach Pepper Seeds](#)

120 days. *Capsicum baccatum*. Open Pollinated. Sugar Rush Peach Pepper. The plant produces high yields of 4" long by 1 ¼" wide Aji peppers. Peppers are hot, have medium thick flesh, and turn from pale yellow to creamy peach when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Peppers are hot but have a sweet flavor. This pepper was bred by Chris Fowler of Wales. A variety from the United Kingdom.



[HP2530-10 - Sugar Rush Stripey Pepper Seeds](#)

120 days. Capsicum baccatum. Open Pollinated. Sugar Rush Stripey Pepper. The plant produces high yields of 4" long by 1 ¼" wide Aji peppers. Peppers are hot, have medium thick flesh, and turn from pale yellow, to creamy peach with red stripes, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Peppers are hot but have a sweet flavor. This pepper was bred by Chris Fowler of Wales. A variety from the United Kingdom.



[HP2450-10 - Sweet Bonnet Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Sweet Bonnet Pepper. The plant produces good yields of 1 ½" long by 1 ¾" wide Habanero peppers. Peppers are not hot, have medium thick flesh, grow upright, and turn from green to red when they mature. This is a sweet version of the hot Scotch Bonnet. It has a sweet flavor with a smoky tint like the true hot Scotch Bonnet but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Scotch Bonnet strain. The plant has green stems, green leaves, and creamy yellow flowers. This pepper is popular in the Caribbean islands and is found in many Caribbean dishes. It is dried and used as a spice seasoning. An excellent choice for home gardens and market growers. A variety from the Caribbean region.



[HP291-10 - Tabasco Greenleaf Pepper Seeds](#)

120+ days. Capsicum frutescens. Open Pollinated. Tabasco Greenleaf Pepper. The plant produces high yields of 1 ¼" long by ¼" wide Tabasco peppers. Peppers are very hot, have medium thin flesh, grow upright in clusters, and turn from pale yellow, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce. This variety is more disease resistant than the typical Tabasco Pepper. The variety was developed by Auburn University, Alabama, USA. United States Department of Agriculture, NSL 79722. Disease Resistant: TEV.



[HP540-10 - Tabasco McIlhenny Pepper Seeds](#)

120 days. Capsicum frutescens. Open Pollinated. Tabasco McIlhenny Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide Tabasco peppers. The peppers are very hot, grow upright in clusters, and turn from light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Very productive, produces over 800 peppers on one plant. The seeds were originally obtained from Edmund McIlhenny, Jr. in 1996. Peppers are grown to make the famous Tabasco Hot Sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA.



[HP232-20 - Tabasco Pepper Seeds](#)

120 days. Capsicum frutescens. Open Pollinated. Tabasco Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light greenish-yellow to orange, to red when mature. The plant has green stems, green leaves, and white flowers. An heirloom variety dating back to 1848 which resurfaced after the Civil War and was grown to make the famous Tabasco hot sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA. United States Department of Agriculture, PI 586675.



[HP2532-10 - Tangerine Tiger Pepper Seeds](#)

120 days. Capsicum baccatum. Open Pollinated. Tangerine Tiger Pepper. The plant produces high yields of 4" long by 3" wide peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from green, to orange with red stripes, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. It was created with an Aji Tangerine Pepper crossed with a Sugar Rush Stripey Pepper. It is not yet stable and may throw off pods of differing colors and shapes. A variety from the USA.



[HP1621-10 - Tasmanian Habanero Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Tasmanian Habanero Pepper. The plant produces good yields of 2" long by 1 ½" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 175,000.



[HP239-20 - Tepin Hot Peppers](#)

200 days! Capsicum annuum. Open Pollinated. The plant produces good yields of ¼" pea-size hot peppers. Peppers are very hot and turn from green, to orange to red when mature. The plant has green stems, green leaves, and white flowers. Plant in pots and bring them indoors over the winter. Excellent choice for home gardens. Plants grow wild in Mexico and parts of the United States.



Important Notice: Seeds can take 3 to 12 weeks to germinate at 85 F. Please follow the Planting Instructions on the website for better results.

[HP1601-20 - Thai Bangkok Hot Peppers](#)

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 2" long by ¼" wide hot peppers. Peppers are hot and turn from green to purple-tinted when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



[HP2307-20 - Thai Hot Culinary Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Thai Hot Culinary Pepper. The plant produces high yields of 3 ½" long by ¾" wide Cayenne peppers. Peppers are very hot, grow in clusters upright, and turn from medium green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers are thin walls and easily dried. Peppers are very flavorful and perfect for cooking. A beautiful edible dwarf ornamental plant.



[HP869-10 - Thai Red Pepper Seeds](#)

90+ days. Capsicum annuum. Open Pollinated. Thai Red Pepper, The plant produces heavy yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



[HP403-10 - Thai Yellow Pepper Seeds](#)

90+ days. Capsicum annuum. Open Pollinated. Thai Yellow Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grows upright in clusters, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



[HP2533-10 - Thors Thunderbolt Pepper Seeds](#)

120 days. Capsicum chinense. Open Pollinated. Thors Thunderbolt Pepper. The plant produces good yields of 4" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from purple, to purple cream, to cream when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Australia.



[HP480-10 - Tobago Seasoning Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Tobago Seasoning Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero peppers. Peppers are medium hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Trinidad & Tobago.



[HP846-10 - Trinidad Perfume Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Trinidad Perfume Pepper. The plant produces high yields of 1 ½" long by 1 ¼" wide Habanero peppers. Peppers are mildly hot, have medium thin flesh, and turn from light green to bright yellow when mature. The plant has light green stems, light green leaves, and white flowers. Peppers have a fantastic aroma and terrific flavor with little heat. It is an excellent drying pepper and is great for making seasoning spice powder. A variety from Trinidad & Tobago. Scoville Heat Units: 700.



[HP2230-10 - Trinidad Scorpion Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Chocolate Pepper. The plant produces good yields of 3" long by 1 ¾" wide Habanero peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and creamy yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



HPLC Test Results: #13

[HP2244-10 - Trinidad Scorpion Moruga Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Chocolate Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



[HP2232-10 - Trinidad Scorpion Moruga Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Red Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



[HP2233-10 - Trinidad Scorpion Moruga Yellow Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Yellow Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



[HP2052-10 - Trinidad Scorpion Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Red Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero hot peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



[HP2231-10 - Trinidad Scorpion Yellow Hot Peppers](#)

120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero hot peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium-thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy-yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



[HP1027-20 - Vietnamese Tear Jerker Hot Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 1 ¼" long by ¼" wide hot peppers. Peppers are very hot and turn from green, to green with black markings, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The heat of these small peppers will make you cry tears! A variety from Vietnam.



HPLC Test Results: #3

[HP2535-10 - Wartryx Pepper Seeds](#)

120 days. Capsicum chinense. Open Pollinated. Wartryx Pepper. The plant produces high yields of 1 ¾" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. It is a cross with the Trinidad Scorpion Pepper, 7 Pot Jonah Pepper, and the Ubatuba Pepper. A rare variety from the USA. Scoville Heat Units: 1,300,000



[HP2434-10 - Wicked Ghost Pepper Seeds](#)

90 days. Capsicum chinense. (F1) Wicked Ghost Pepper. The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 800,000.



[HP257-10 - Wild Brazil Pepper Seeds](#)

90 days. *Capsicum annum*. Open Pollinated. Wild Brazil Pepper. The plant produces heavy yields of ½" round hot peppers. Peppers are very hot, medium thin flesh, and turn from green, to yellow to pale yellow when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder. A rare variety from Brazil.



[HP1177-10 - Wiri Wiri Pepper Seeds](#)

90+ days. *Capsicum frutescens*. Open Pollinated. Wiri Wiri Pepper. The plant produces high yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.



[HP870-20 - Xigole Hot Peppers](#)

90 days. *Capsicum annum*. Open Pollinated. The plant produces high yields of 2 ¼" long by ½" wide hot peppers. The peppers are hot, grow upright, and turn from green, to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Oaxaca, Mexico.



HPLC Test Results: #1

[HP2034-10 - Zavory Pepper Seeds](#)

90 days. *Capsicum chinense*. Open Pollinated. Zavory Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide elongated Habanero peppers. Peppers have no pungent, have medium thick flesh, and turn from green to red when mature. Peppers have loads of Habanero flavor but without the heat. Great in salsa, soups, and salads. Also great stuffed with cheese and baked. A variety from the USA. Scoville Heat Units: 100.



[HP2054-10 - Yucatan White Habanero Hot Peppers](#)

110 days. *Capsicum chinense*. Open Pollinating. The plant produces high yields of small white wrinkled Habanero peppers. Peppers are very hot, some say as hot as the Red Savina, and turn from green to white when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Great for salsas, marinades, and making your own hot sauce. A variety from Yucatan, Mexico.



[HP470-10 - Zimbabwe Bird Pepper Seeds](#)

100+ days. *Capsicum frutescens*. Open Pollinated. Zimbabwe Bird Pepper. The plant produces good yields of 1" long by ½" wide Tabasco hot peppers. Peppers are very hot, have thin flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This is considered to be one of the hottest peppers in Africa. Excellent for making hot sauce, hot pepper flakes, and seasoning spice powder. A variety from Zimbabwe. Scoville Heat Units: 184,098.



HPLC Test Results: #36