

Great Cooking Hot Peppers

[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 1/2" long by 1 3/4" 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.



[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.



[HP2202-10 - 7 Pot Yellow Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Yellow Pepper. The plant produces good yields of 2" long by 1 ½" wide wrinkled Habanero hot 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. It is so hot it is said to provide 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: 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.



[HP358-10 - African Fish Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. African Fish Pepper. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from cream white with green stripes, to orange with brown stripes, then to red when mature. The plant has variegated leaves. An African-American heirloom from the Philadelphia/Baltimore/DC region. The famous seasoning used in Crab Houses around the Chesapeake Bay. Peppers were dried and used as a spice to make a cream sauce for shellfish. This variety is thought to have been brought to America from Africa in the 1800s. Scoville Heat Units: 13,500.



[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.



[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.



[HP154-20 - Aji Mirasol Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Aji Mirasol Pepper. The plant produces good yields of 4 ¼" long by ¾" wide hot peppers. Peppers are medium hot, grow upright in clusters, have medium-thick flesh, and turn from green to red when mature. It has a pungent flavor with a hint of strawberry. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. The Spanish name of the pepper means "Looking at the Sun". A variety from Mexico. United States Department of Agriculture, PI 188472.



[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

[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.

[HP2455-10 - Aji Rico Hot Peppers](#)

2017 All-America Selections Winner!

70 days. Capsicum baccatum. (F1) This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a deliciously refreshing citrus flavor combined with a pleasing amount of medium heat. Excellent fresh, salsa, hot sauce, and making spicy paprika. Suitable for home gardens and market growers. A variety from the USA. Scoville Heat Units: 500.



[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.



[HP2456-10 - Alter Ego Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces good yields of 6" long by 1 ½" wide hot peppers. Peppers are medium hot, have thick flesh, and turn from lime green to scarlet red when they mature. The plant has green stems, green leaves, and white flowers. The peppers are is both hot and sweet as the name suggests. Excellent fresh and cooking. Suitable for home gardens and market growers. A variety from the USA. Disease Resistant: TMV.



HP302-20 - Anaheim Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Anaheim Pepper. The plant produces good yields of 7" long by 1" wide Anaheim peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or dried. Not as hot as Anaheim TMR 23. A variety from New Mexico, USA.



HP10-20 - Anaheim TMR 23 Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Anaheim TMR 23 Pepper. The plant produces heavy yields of 7 ½" long 2" 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. Commonly used when green. Excellent fresh, pickled, canned, stuffed, roasted, stir-fry, and dried. Also, known as the New Mexican Chile. Very hardy and does well in extreme weather conditions. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



HP1999-20 - Ancho Grande Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 3" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Perfect for making Rellenos. Excellent for making chili powder.



HP695-10 - Ancho L Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Ancho L Pepper. The plant produces high yields of large 6" long by 3" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine. stuffing, roasting, and making seasoning spice powder and mole sauces. A variety from the USA.



HP1304-20 - Ancho Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Ancho Pepper. The plant produces good yields of large 6" long by 3" wide Poblano peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green stems, and white flowers. Called Ancho when dried, Poblano when fresh. Perfect for Mexico dishes. A variety from Mexico.



HP12-10 - Ancho Ranchero Hot Pepper Seeds

70 days. Capsicum annuum. (F1) Ancho Ranchero Peppers. This early maturing plant produces heavy yields of 5" long by 3 ½" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. The plant provides excellent cover to prevent sunscald. Excellent for stuffing, roasting, and mole seasoning spice. A variety from the USA. Disease Resistant: TMV.



[HP13-10 - Ancho San Luis Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ancho San Luis Pepper. The plant produces high yields of 6" long by 3" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, stuffing, roasting, Rellenos, and making seasoning spice powder and mole sauces. A variety from the USA.



[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

[HP2483-10 - Armageddon Pepper Seeds](#)

75 days. Capsicum chinense. (F1) Armageddon Pepper. The plant produces high yields of 2 ½" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thick flesh, and turn from pale green to bright red when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It matures up to 2 weeks earlier than the Carolina Reaper and some say it tastes hotter. 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. The world's first hybrid super hot chili with a Scoville rating of 1.3 million. Excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 1,300,000.



[HP2435-10 - Bambino Pepper Seeds](#)

80 days. Capsicum annum. (F1) Bambino Pepper. The plant produces high yields of 2 ½" long Jalapeno peppers. Peppers are hot, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The plant has green stems, green leaves, and white flowers. Does well in hot and humid conditions. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Disease Resistant: BLS.



[HP2335-10 - Banana Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Banana Pepper. This early maturing plant produces high yields of 7" long by 1 ½" wide Banana hot peppers. Peppers are medium hot, grow upright, have medium thick flesh, and turn from greenish yellow to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, stuffing, grilling, and pickling. A variety from the USA.

[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.



[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.

[HP2537-10 - Big Boss Man Pepper Seeds](#)

75 days. Capsicum annum. (F1) Big Boss Man Pepper. The plant produces high yields of 7" long by 3" wide Ancho peppers. Peppers are medium hot, have thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying and stuffing. A variety from the USA. Disease Resistant: TMV.



[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 ¾" 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.



[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 ¾" 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.



[HP2543-10 - Bhut Yellow Copenhagen Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Bhut Yellow Copenhagen Pepper. This early maturing plant produces good yields of 3" long by 3" 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 salsa, pickling, and good drying pepper for making pepper flakes and seasoning spice powder. A variety from Denmark. Scoville Heat Units: 900,000.

[HP1989-10 - Biggie Chile Hot Peppers](#)

68 days. Capsicum annum. (F1) This early maturing plant produces high yields of 9" long Anaheim hot peppers. Peppers grow upright and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Big Chili, but with early maturity, higher production, and impressive thick-walled peppers. The stronger plants offer better sun protection. Suitable for home gardens, farmer's markets, market growers, and commercial production. A variety from the United States of America. Disease Resistant: PMV. Scoville Heat Units: 500.



[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 ¾" 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.



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

90 days. Capsicum annum. 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.



[HP115-20 - Black Hungarian Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Black Hungarian Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from dark purple (almost black) to orange red when mature. The plant has green leaves with purple veins, dark purple stems, and violet colored flowers. Excellent for making paprika, salsa, and pickling. A beautiful ornamental plant. A variety from Hungary. Scoville Heat Units: 10,000.



[HP2536-10 - Blazing Banana Pepper Seeds](#)

75 days. Capsicum annuum. (F1) Blazing Banana Pepper. The plant produces high yields of 9" long by 1 ½" wide Banana peppers. Peppers are hot, have thick flesh, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, grilling, soups, salsa, and stews. A variety from the USA. Disease Resistant: BLS



[HP2544-10 - BOC X Reaper Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. BOC X Reaper Pepper. This early maturing plant produces good yields of 2" long by 1 ½" wide Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and good drying pepper for making pepper flakes and seasoning spice powder. It is a cross with the Carolina Reaper and the Bhut Orange Copenhagen pepper. A variety from Denmark. Scoville Heat Units: 1,200,000.



[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.



[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.



[HP37-20 - Caloro Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Caloro Pepper. The plant produces high yields of 2" long by 1" wide conical-shaped hot peppers. Peppers are hot, have thick walls, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh or pickled. United States Department of Agriculture, NSL 73249. Disease Resistant: TMV.



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.



HP39-10 - Caribbean Red Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Caribbean Red Pepper. The plant produces heavy yields of 1 ¾" long by 2" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from light green, to orange, to bright glossy 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 Caribbean region. Scoville Heat Units: 400,000.



HP40-10 - Carolina Cayenne Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Carolina Cayenne Pepper. The plant produces good yields of 5 ½" long by 1" wide Cayenne peppers. Peppers are hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are twice as hot as the normal cayenne pepper. Developed by Clemson University and the United States Department of Agriculture. A variety from the USA. Disease Resistant: N.



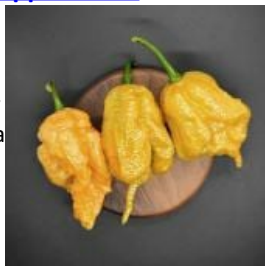
HP2287-10 - Carolina Reaper Chocolate Hot Peppers

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



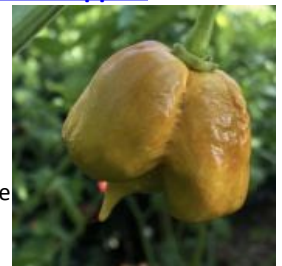
HP2502-10 - Carolina Reaper Golden Pepper Seeds

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 3/4" 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 1/2" 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 1/2" 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 1/2" 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 1/2" 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.



[HP1102-10 - Catarina Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1" long by 1/2" wide hot peppers. Peppers are hot and turn from green to red when they mature. Peppers are said to have a taste of berry and tobacco flavor. Excellent in salsa, soup, tamales, and other dishes. An excellent choice for home gardens. A variety from Mexico.



[HP44-10 - Charleston Hot Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Charleston Hot Pepper. The plant produces heavy yields of 3 1/2" long by 3/4" wide Cayenne peppers. Peppers are very hot, turn, have medium thin flesh, and turn from yellowish green, to golden yellow, to orange red, to red when mature. The plant has green stems, green leaves, and white flowers. It is claimed to be as hot as the Habanero varieties. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Developed by the United States Department of Agriculture at the Agricultural Research Center in Charleston, South Carolina, USA.



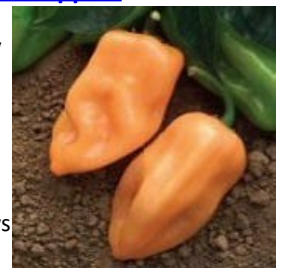
[HP1993-10 - Cheyenne Pepper Seeds](#)

64 days. Capsicum annum. (F1) Cheyenne Pepper. This early maturing plant produces high yields of 9" long by 1 1/4" wide Cayenne hot peppers. Peppers are mildly hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. This plant produces peppers 10 days earlier than other varieties. Similar to other Cayenne peppers but larger. The compact stronger plants require no staking even with heavy pepper load. It is popular around Philadelphia and New Jersey. Delicious served fresh, grilled, or dried. The glossy flesh is scrunched and tender. Excellent choice for home gardens, market growers, and open field production. Scoville Heat Units: 4,000.



[HP2028-10 - Chichen Itza Habanero Hot Peppers](#)

85 days. Capsicum chinense. (F1) This early maturing plant produces high yields of 2 1/2" long by 1 1/4" wide orange Habanero hot peppers. Peppers are very hot, crunchy, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Peppers mature 15 to 25 days earlier than other Habanero varieties. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Disease Resistant: TMV. Scoville Heat Units: 180,000.



[HP303-10 - Chi-Chien Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Chi-Chien Pepper. The plant produces good yields of 2 ¼" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, have thin flesh, and turn from green, to orange, to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fries, and for making hot pepper flakes and seasoning spice powder. A variety from China. Scoville Heat Units: 70,000.



[HP2073-10 - Chile Criollo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile Criollo Pepper. The plant produces good yields of 4 ½" long by ¾" wide hot peppers. Peppers are hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture PI 566811. A variety from Chalcatzingo, Mpio. Jonacatepec, Edo. de Morelos, Mexico.

[HP1095-10 - Chile de Arbol de Baja California Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile de Arbol de Baja California Pepper. The plant produces good yields of 4" long 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 are grown on a communal farm south of Guerrero Negro. A variety from Guerrero Negro, Mexico.



[HP51-20 - Chile de Arbol Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Chile de Arbol Pepper. The plant produces good yields of 3" long by ½" wide Cayenne peppers. Peppers are very hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, spicy soups, and for drying and making seasoning spice powder. A variety from Mexico. United States Department of Agriculture, PI 438661.



[HP1043-10 - Chile de Comida Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile de Comida Pepper. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, frying, and stir-fries. A variety from Mexico.



[HP52-20 - Chile Grande Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile Grande Pepper. The plant produces good yields of 3" long by 1 ¼" wide Anaheim peppers. Peppers are hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. A large Anaheim that's great for fresh salsas. Excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP1260-20 - Chile Indio Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ¾" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety is found in the marketplaces at Ticulmpio, Yucatan, Mexico. United States Department of Agriculture, PI 574549.



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

90 days. Capsicum annum. 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.



[HP1053-10 - Chilhuacle Amarillo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chilhuacle Amarillo Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have thin flesh, and turn from green to orange yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine and making mole sauces. A variety from Oaxaca, Mexico.



[HP890-10 - Chilhuacle Rojo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chilhuacle Rojo Pepper. The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to deep maroon red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine and making mole sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 1,000.



[HP2440-10 - Chili Pie Hot Peppers](#)

2017 All-America Selections Winner!

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of large 2" long by 2 ½" wide mini hot bell peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Great fresh, stuffed, or used for cooking. The plants yield approximately 25 to 30 fruit each and are even able to set fruit even under hot, humid conditions. Suitable for containers and small gardens. Heat Tolerant. High Humidity Tolerant. An excellent choice for home gardens. Scoville Heat Units: 500.



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

100+ days. Capsicum annum. 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.



[HP56-10 - Chimayo Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Chimayo Pepper. The plant produces good yields of 3" long by 1" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, used for stuffing, roasting, stir-fries, or drying into chile powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Chimayo, New Mexico, USA. United States Department of Agriculture PI 593474. Scoville Heat Units: 6,000.



[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.



[HP887-10 - Chocolate Long Habanero Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 4" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to chocolate brown when mature. Pepper's size varies from 2" to 4" in length. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean region.



HPLC Test Results: #4

[HP2436-10 - Cienfuegos Orange Pepper Seeds](#)

85 days. Capsicum chinense. (F1) Cienfuegos Orange Pepper. The plant produces high yields of 1 ½" long by ¾" wide Habanero peppers. Peppers are very hot, have thick flesh, and turn from dark green to orange when mature. They have a fruity hot flavor. The plant has green stems, green leaves, and white flowers. It matures ten days earlier than open-pollinated varieties. Excellent fresh use, cooking, for pickling, making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 300,000.



[HP2438-10 - Cienfuegos Yellow Hot Peppers](#)

85 days. Capsicum chinense. (F1) The plant produces high yields of 2 ½" long by 1" wide Habanero peppers. Peppers are very hot, have thick flesh, and turn from dark green to bright yellow when mature. They have a fruity hot flavor. The plant has green stems, green leaves, and white flowers. It matures ten days earlier than open-pollinated varieties. Excellent fresh use, cooking, for pickling, making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 350,000.



[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.



[HP2437-10 - Cienfuegos Red Hot Peppers](#)

85 days. Capsicum chinense. (F1) The plant produces high yields of 2" long by 1" wide Habanero peppers. Peppers are extremely hot, have thick flesh, and turn from dark green to bright red when mature. They have a fruity hot flavor. The plant has green stems, green leaves, and white flowers. It matures ten days earlier than open-pollinated varieties. Excellent fresh use, cooking, for pickling, making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 400,000.



[HP1866-20 - Ciliegia Picante Hot Peppers](#)

80 days. Capsicum annum. Open Pollinated. The plant produces good yields of ¼" diameter Cherry hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffed, pickled or used fresh in salads. Suitable for containers. A variety from Italy.



HP2509-10 - Coban Orange Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Coban Orange Pepper. This small plant produces good yields of 1" long by 3/4" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. It is similar to the Coban Pepper, but maturing to orange instead of red. A variety from Guatemala. Scoville Heat Units: 50,000.

HP59-10 - Cobra Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Cobra Pepper. The plant produces high yields of 6" long by 1/2" wide snake shaped Cayenne peppers. Peppers are very hot, 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. A variety from India.



HP678-10 - Costeno Amarillo Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Costeno Amarillo Pepper. The plant produces good yields of 3 1/2" long by 1/2" wide Cayenne peppers. Peppers are mildly hot, have a thin flesh, and turn from green, to golden yellow, to deep orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemon citrus flavor! Excellent drying pepper for making seasoning spice powder, hot sauce, salsa, yellow moles, soups, and stews. Used in Mexican cuisine to give yellow color to sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 2,500.



HPLC Test Results: #11

HP872-20 - Cobincho Hot Peppers

120 days. Capsicum exile. Open Pollinated. The plant produces good yields of 1 1/4" long by 1/2" 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.



HP2274-20 - Cocula Hot Peppers

75 days. Capsicum annum. (F1) The plant produces high yields of 3 1/2" long by 3/4" wide Serrano peppers. Peppers are mildly hot, have medium-thick walls, and are slightly tapered. Peppers turn from green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Excellent for pickling. These high-quality Serrano peppers are excellent for home gardens, market growers, and open field production. Disease Resistance: PVY. Scoville Heat Units: 1,000.



HP63-10 - Costeno Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Costeno Pepper. The plant produces good yields of 3" long by 3/4" wide Cayenne peppers. Peppers are medium hot, 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, hot sauce, and salsa. In Mexican cuisine used to give red color to sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 12,000



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

90 days. Capsicum annuum. 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.



[HP2317-20 - Crinkle Chili Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ¼" wide Cayenne-type hot peppers. Peppers are extremely hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens.



[HP438-10 - Criolla Sella Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Criolla Sella Pepper. The plant produces heavy yields of 2 ½" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to golden yellow orange when mature. The plant has green stems, green leaves, and white flowers with yellow green markings. Excellent for making salsa, hot sauce, and seasoning spice powder. Suitable for containers. A variety from Bolivia. Scoville Heat Units: 30,000.



[HP66-20 - Cyklon Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from green to dark red mature. The plant has green stems, green leaves, and white flowers. Excellent for making dark red Polish Paprika. A variety from Poland.



HPLC Test Results: #11

[HP1073-10 - Demre Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Demre Pepper. The plant produces good yields of 6" long by 1" wide Cayenne 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. Excellent for pickling, frying, stir-fries, making salsa, hot sauce, drying, and for making seasoning spice powder. A variety from Turkey. Scoville Heat Units: 29,811.



[HP2457-10 - Desperado Hot Peppers](#)

70 days. Capsicum annuum. (F1) This early maturing compact plant produces good yields of 7 ½" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Good foliage provides good protection from sun-scald. Excellent drying, roasting, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Scoville Heat Units: 500.



HPLC Test Results: #11

[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.



[HP2027-20 - Devil's Yellow Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. This compact plant produces high yields of round hot peppers. The plant produces hundreds of small peppers! Peppers are extremely hot and turn from green to yellow when they mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling. If you've never grown these hot peppers before then you definitely need to grow them in your garden. Scoville Units: 500,000.



[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.



[HP2184-10 - Diente de Perro Hot Peppers \(Type 3\)](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Guatemala. United States Department of Agriculture PI 555636 Type 3. Scoville Heat Units: 48,000.



[HP1978-10 - Don Emilio Pepper Seeds](#)

81 days. Capsicum annum. (F1) Don Emilio Pepper. The plant produces good yields of 5 ½" long x 2 ¼" wide very dark glossy green (nearly black) hot peppers. Peppers are mildly hot and turn from dark glossy green to red when mature. The plant has green stems, green leaves, and white flowers. A great roasting and stuffing pepper. A variety from the USA. Scoville Heat Units: 1,000.



[HP1943-10 - Doomsday Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from green, to orange, then red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from South Africa.



[HP2538-10 - Dragon Cayenne Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Dragon Cayenne Pepper. This early maturing plant produces high yields of 4" long by 1" wide Cayenne peppers. Peppers are hot, have thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. It is five times hotter than the Jalapeno Pepper. Excellent for stir-fry and good drying pepper for making pepper flakes and seasoning spice powder. A variety from the USA.



[HP2546-10 - Dragon Roll Pepper Seeds](#)

67 days. Capsicum annum. (F1) Dragon Roll Pepper. This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers have no pungency, just a tint of heat, have medium thick flesh, and turn from green to red when mature. It has a smokey, sweet flavor and is best when picked before turning red. The plant has green stems, green leaves, and white flowers. Excellent for roasting with sesame seeds and Japanese cuisine. A variety from the USA. Scoville Heat Units: 200.



[HP2513-10 - Dragons Back Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Dragons Back Pepper. The plant produces good yields of 5" long by ¼" wide hot peppers. Peppers are medium hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, stir-fries, and for making salsa, chile powder, and hot sauce. It is named after the mountain Dragon's Back, which is located south of Hong Kong. The Dragons Back is located along the Li River near Guilin and curves majestically around the contours of the mountains like the scales of a dragon's back. A variety from China. Scoville Heat Units: 5,000.



[HP879-10 - Dragon's Claw Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Dragon's Claw Pepper. The plant produces good yields of 8 ½" long by 1" wide Cayenne peppers. Peppers are very hot, have medium thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers curled at the lower end resembling a claw. Excellent drying pepper and great for making salsa, hot sauce, roasting, and chile powder. A variety from the USA. Scoville Heat Units: 75,000.



[HP76-20 - Early Jalapeno Hot Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide hot peppers. Peppers are medium-hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers ripen 1 week earlier than other varieties. Commonly used when green color. Excellent for making salsa, pickles, and Mexican dishes. The type found in your Supermarkets! Suitable for Northern states. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Mexico. Scoville Heat Units: 5,000.



[HP279-10 - Elephant's Trunk Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 6" long by 1" wide Cayenne hot peppers. They are medium hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers resemble an elephant's trunk. Excellent for Indian cuisine and drying pepper and for making seasoning spice powder. A variety from India. Scoville Heat Units: 6,000.



[HP355-20 - Escondida Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 1" wide hot peppers. Peppers are medium-hot and sweet and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown at 5,000 feet above sea level in Escondida, New Mexico.



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

90 days. Capsicum annuum. 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.



[HP78-10 - Fajita Pepper Seeds](#)

75 days. Capsicum annum. (F1) Fajita Pepper. This compact plant produces high yields of 4" long by 3 ½" wide hot bell peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent used fresh, stuffed, or for cooking. This variety is milder than the Mexibell. Suitable for containers. A variety from the USA. Scoville Heat Units: 1,000.



[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.



[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.

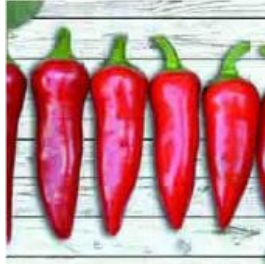


HPLC Test Results: #9

[HP2250-10 - Flaming Flare Hot Peppers](#)

2015 All-America Selections Winner!

75 days. Capsicum annum. (F1) The plant produces high yields of 4" bright red hot peppers. Peppers turn from green to red when mature. Great fresh, used in sauces, salsa, stir-fries, and sautéing. The plant produces more peppers and larger peppers per plant than similar varieties. Disease Resistance: TMV. Scoville Heat Units: 1,000.



[HP1996-20 - Fresno Pepper Seeds](#)

85 days. Capsicum annum. (F1) Fresno Pepper. The plant produces good yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for roasting, pickling, or for making salsa. Disease Resistant: TMV. Scoville Heat Units: 10,000.



[HP1864-20 - Fuji Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces good yields of blocky hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. A variety from the USA.



[HP86-10 - Garden Salsa Pepper Seeds](#)

85 days. Capsicum annum. (F1) Garden Salsa Pepper. The plant produces high yields of 8" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed specifically for making salsa and Picante sauce. A variety from the USA. Disease Resistant: TMV. Scoville Heat Units: 5,000.



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

90 days. Capsicum annuum. 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.



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

90 days. Capsicum annuum. 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.



[HP2243-20 - Giant Ristra Pepper Seeds](#)

2014 All-America Selections Winner!

80 days. Capsicum annuum. (F1) Giant Ristra Pepper. The plant produces high yields of 7" long elongated hot peppers. The plant has green leaves, green stems, and white flowers. They look like Marconi sweet peppers but have the heat of a Cayenne. Perfect for roasting. Excellent choice for home gardens and market growers. Disease Resistant: TMV. Scoville Heat Units: 50,000.



[HP89-10 - Giant Thai Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Giant Thai Pepper. The plant produces high yields of 1 ½" long by ½" wide Cayenne peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. A variety from the USA.



[HP90-10 - Goat Horn Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Goat Horn Pepper. The plant produces good yields of 5" long by 1 ¼" wide Cayenne peppers. Peppers are hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying peppers for making chile powder. Also known as Sweet Spanish Long. United States Department of Agriculture, PI 321003. Scoville Heat Units: 50,000. A variety from Spain.



[HP91-20 - Golden Cayenne Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 6" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 50,000.



[HP1898-10 - Goliath Griller Pepper Seeds](#)

70 days. Capsicum annuum. (F1) Goliath Griller Pepper. This early maturing plant produces high yields of 7" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasting and grilling variety. Also great for salsa, stuffing, and stir-fries. This variety performs better than other Anaheim hot peppers. Does well under cool growing conditions too! Scoville Heat Units: 1,000.



[HP2252-20 - Gong Bao Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces high yields of 5" long hot peppers. Peppers turn from green to red when mature. These slender thin-walled peppers can be eaten fresh, dried, or used in Chinese dishes. It is named after the popular Chinese dish. The plant produces continuously all season long. Suitable for containers. Scoville Heat Units: 9,000.



[HP2444-20 - Gouto Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Gouto Pepper. The plant produces good yields of 5" long by 1 ½" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A very rare variety.

[HP92-10 - Guajillo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to an orange-red-brown color when mature. The plant has green stems, green leaves, and white flowers. Guajillo means "little gourd" for the rattling sound the seeds make in dried pods. Excellent for stuffing, roasting, salsa, sauces, and stir-fries. Also good for drying. United States Department of Agriculture, PI 281389. A variety from Mexico. Scoville Heat Units: 5,000.



[HP2445-10 - Guampinho de Veado Hot Peppers](#)

85 days. Capsicum baccatum. Open Pollinated. This tall plant produces heavy yields of 1 ½" long by ¼" wide hot peppers. Peppers are medium-hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and creamy yellow flowers. The peppers have a nice fruity flavor with medium heat. Excellent drying pepper for making spice powder. Also known as Deer's Horn. An excellent choice for home gardens. A very rare variety from Piratini, Rio Grande do Sul, Brazil.



[HP2324-10 - Guapito Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are hot, grow in clusters, and turn from green to red mature. The plant has green stems, green leaves, and white flowers. Developed by Mario Dadomo. A variety from Parma, Italy.



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

100+ days. Capsicum chinense. Open Pollinated. Habanero Brazil Orange Pepper. The plant produces heavy yields of 2 ¼" long by 1 ¼" 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.



[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.



[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.



[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.



HPLC Test Results: #17

[HP2039-10 - Habanero Mayan Pepper Seeds](#)

70 - 90 days. Capsicum chinense. Open Pollinated. Habanero Mayan Pepper. This early maturing plant produces good yields of 4" long by 1" wide elongated Habanero peppers. Peppers are very hot, have thin flesh, and turn from green to glossy bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are much longer and more slender than a typical Habanero and look like an Anaheim pepper. This is an early maturity variety that is good for cooler climates. Cold Tolerant. Scoville Heat Units: 150,000.



[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.



[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.



[HP2111-20 - Halawatha Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by 2" wide hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture PI 640877. A variety from Sri Lanka.



[HP105-20 - Hanoi Red Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot, have medium-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 hot pepper flakes and seasoning spice powder. A variety from the marketplaces in Hanoi, Vietnam.



[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

[HP278-10 - Hawaiian Sweet Hot Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hawaiian Sweet Hot Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are medium hot, grow upright, have medium thick flesh, and turn from light green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet hot flavor. Excellent for making salsa. A variety from the Hawaiian Islands, USA.



[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.



[HP2242-10 - Highlander Hot Peppers](#)

65 days. Capsicum annum. (F1) This early maturing plant produces high yields of 7" long by 2" wide Anaheim-type hot peppers. The plant has green leaves, a green stem, and white flowers. Usually harvested when green. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. Scoville Heat Units: 1,500.



[HP2364-10 - Himo Togarishi Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Himo Togarishi Pepper. The plant produces high yields of 5" long by ½" wide Cayenne peppers. Peppers are medium hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are usually used when green. Excellent for frying and stir-fry. A variety from Japan.



[HP2446-20 - Hindu Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hindu Pepper. The plant produces excellent yields of 5 ½" long by 1 ¼" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent cooking pepper. An excellent choice for home gardens. A rare variety from India.



[HP1908-10 - Holy Mole Hot Peppers](#)

2007 All-America Selections Winner!

85 days. Capsicum annum. (F1) Plant produces good yields of 9" long by 1 ½" wide chocolate brown hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Used to make the Mexican Mole Sauce. Also can be dried and ground for spice. Scoville Heat Units: 700.



[HP2447-20 - Hontaka Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces excellent yields of 5" long by 1" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This pepper is popular in Asia and is found in many Chinese, Japanese, and Asian dishes. An excellent choice for home gardens and market growers. A variety from India.



[HP111-10 - Hot Lemon Pepper Seeds](#)

70 days. Capsicum annuum. Open Pollinated. Hot Lemon Pepper. This early maturing plant produces good yields of 4" long by ½" wide wrinkled hot peppers. Peppers are hot and turn from light green to pure lemon yellow when mature. The plant has green stems, green leaves, and white flowers. A hot spicy pepper with a unique flavor. Excellent for making hot sauce and for drying. An heirloom variety from Ecuador. Scoville Heat Units: 30,000.



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

85 to 110 days. Capsicum annuum. 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.



[HP112-10 - Hot Portugal Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Hot Portugal Pepper. The plant produces heavy yields of 6" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green to glossy scarlet red when mature. The plant has green stems, green leaves, and white flowers. Excellent for drying, roasting, and stir-frying. United States Department of Agriculture, NSL 6034. A variety from Portugal. Scoville Heat Units: 50,000.



[HP2253-10 - Hot Sunset Hot Peppers](#)

[2015 All-America Selections Winner!](#)

85 days. Capsicum annuum. (F1) Plant produces high yields of 7" long hot banana peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh, grilled, pickled or roasted. A variety from the USA. Scoville Heat Units: 650.



[HP2448-20 - Hungarian Bussert Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of blocky hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent canning, pickling, and frying. The name came about in honor of a friend's Hungarian mother. A variety from Hungary.

[HP1868-20 - Hungarian Semi Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from light greenish-yellow, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, roasting, grilling, and frying. A variety from Hungary. Scoville Heat Units: 700.



[HP1349-20 - Hungarian Yellow Wax Hot Peppers](#)

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 4 ½" long by 1" wide Banana hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Hungarian cuisine and for salads, frying, and pickling. United States Department of Agriculture, PI 617082. A variety from the USA.



[SP287-20 - Hungarian Yellow Wax Sweet Pepper Seeds](#)

75 days. *Capsicum annuum*. Open Pollinated. Hungarian Yellow Wax Sweet Pepper. The plant produces heavy yields of 5 ½" long by 1 ½" wide banana peppers. Peppers are sweet with a tint of spicy flavor, have thick walls, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for those who just want a tint of hotness for pickling, frying, or stuffing. A variety from the USA. United States Department of Agriculture, PI 592812.



[HP1916-20 - Iberia Cayenne Hot Peppers](#)

85 days. *Capsicum annuum*. (F1) The plant produces good yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from Portugal and Spain region.



[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.



[HP604-20 - Inferno Hot Banana Peppers](#)

62 days. *Capsicum annuum*. (F1) This early maturing plant produces high yields of 8" long by 1 ½" wide banana-shaped hot peppers. Peppers are mildly hot and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. An excellent early variety is used fresh in salads, frying, or pickling. A variety from the USA. Scoville Heat Units: 1,000.



[HP1096-20 - Isleta Long Hot Peppers](#)

90 days. *Capsicum annuum*. Open Pollinated. The plant produces good yields of 7" long Anaheim-type hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, grilling, pickling, and cooking. A variety from 4,900 feet above sea level from Isleta Pueblo in New Mexico, USA.



[HP859-20 - Italian Hot Peppers](#)

75 days. *Capsicum annuum*. Open Pollinated. The plant produces good yields of 3 ¼" long by 1" wide hot peppers. Peppers are medium hot, grow upright, have medium-thin flesh, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Italian cuisine and drying pepper for making seasoning spice powder. A variety from Italy.



HPLC Test Results: #6

[HP943-10 - Italian Roaster II Pepper Seeds](#)

85 days. *Capsicum annuum*. (F1) Italian Roaster II Pepper. The plant produces good yields of 6" long by 1½" wide hot peppers. Peppers are very mild, just a little heat, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Superb flavor. Excellent for salads, pizza, and grilling.



[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.



[HP2220-10 - Japones Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Japones Pepper. The plant produces good yields of 3" x ¾" Cayenne peppers. Peppers are 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. A good drying pepper for making seasoning spice powder, pepper flakes, and stir-fry. Excellent choice for home gardens and market growers. A variety from Japan.



[HP1927-10 - Jersey Long Hots Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Jersey Long Hots Pepper. The plant produces high yields of 10" long by 1 ½" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. A good drying pepper for making seasoning spice powder. Excellent for frying, roasting, and stir-fry. A variety from the USA.

[HP621-20 - Joe's Long Cayenne Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Joe's Long Cayenne Pepper. The plant produces good yields of 11" long by ¾" wide hot peppers. Peppers are very hot and turn from green to bright red when mature. Excellent for making pepper flakes and hot sauce. A variety from Calabria, Italy.



[HP1956-20 - Joe's Round Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" diameter round hot peppers. Peppers are very hot and turn from green to red when mature. Excellent for pickling or making salsa. Also makes a beautiful ornamental plant. A variety from Calabria, Italy.



[HP2214-20 - Josephine's Jewel Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to red when mature. The plant has green stems and green leaves. Excellent cooking and drying pepper. A variety from Queens, New York, USA.



[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



[HP1346-20 - Korean Long Green Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 4 ½" long by ¾" wide hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Perfect choice for home gardens and market growers. A variety from South Korea. United States Department of Agriculture, PI 508433.



[HP2449-10 - Korean Shishito Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2½" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stir-fry and cooking pepper. A variety from South Korea.



[HP1880-10 - Korean Winner Hot Peppers](#)

80 days. Capsicum annuum. (F1) The plant produces good yields of 6" long by ½" wide hot peppers. Peppers are medium-hot, have medium-thick skin, and are very flavorful. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, dark green leaves, and white flowers. Used fresh or dried in many Korean dishes. An excellent choice for home gardens and market growers. A variety from Korea.



[HP368-10 - Kori Sitakame Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Heat Tolerant. Peppers are grown in the low desert regions with shade by local farmers at Norogachi, Chihuahua, Mexico.



[HP292-20 - Kung Pao Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces high yields of 5" long by ½" wide hot Cayenne-type peppers. Peppers are medium hot, have thin walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making Kung Pao Chicken, beef dishes, and stir fry dishes. An excellent choice for home gardens and Farmer's Markets. Scoville Heat Units: 10,000



HPLC Test Results: #3

[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

[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

[HP369-10 - Little Elf Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Little Elf Pepper. The plant produces good yields of small ¾" long by ½" wide Pequin peppers. Peppers are medium hot, grow upright, have thin flesh, and turn from light green to yellow with some purple, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. A beautiful ornamental pepper plant for indoor plants and containers. A variety from Hungary.



[HP2484-20 - Lumbre Hatch XX Pepper Seeds](#)

80 days. Capsicum annum. Open Pollinated. Lumbre Hatch XX Pepper. The plant produces good yields of 6" long by 1" wide Anaheim-type hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This variety is similar to New Mexico types but is 2x hotter. It is the hottest Anaheim variety available, It is an excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-frying. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA. Scoville Heat Units: 18,000.



[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.



[HP1856-10 - Mariachi Hot Peppers](#)

2006 All-America Selections Winner!

85 days. Capsicum annuum. (F1) The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot and turn from creamy yellow to red when mature. This is an improved version of the Santa Fe Grande with higher yields. The peppers are larger and milder. Excellent fresh, pickled or stuffed. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens and market growers. A variety from the USA.



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

95 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 1 3/4" long by 1/2" 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

[HP1957-20 - Maule's Red Hot Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Originating from the William Maule Seed Company of Philadelphia. Excellent for making hot sauce or dried to make crushed pepper flakes. A variety from Pennsylvania, USA.



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

100+ days. Capsicum annuum. Open Pollinated. McMahon's Texas Chiltepin Pepper. The plant produces good yields of 1/2" long by 1/4" 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 annuum. 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.



[HP152-20 - Mesilla Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 10" long 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. An excellent choice for home gardens, market growers, and open field production. A variety from the USA. Disease Resistant PVY, TEV, TMV.



[HP153-10 - Mexibell Hot Peppers](#)

1988 All-America Selections Winner!

70 days. Capsicum annuum. (F1) This early maturing plant produces good yields of bell hot peppers with a mild chili flavor. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: TMV.



[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 ½" long by 1 ½" 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.



HPLC Test Results: #12

[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 ¾" 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.



[HP159-20 - Mushroom Red Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for garnishing, pickling, or drying. An excellent choice for home gardens. An heirloom variety from the USA.



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

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" 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.



[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

[HP268-20 - New Mexico 6-4 Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. New Mexico 6-4 Pepper. The plant produces good yields of 7" long by 1 ½" wide Anaheim hot peppers. The plant has green stems, green leaves, and white flowers. Excellent for drying, stuffing, roasting, frying, stir-frying, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Developed by New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 1,000.



[HP246-20 - Nippon Taka Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Nippon Taka Pepper. The plant produces high yields of 2 ½" long by ½" hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making Szechwan dishes. Ornamental pepper plant. A variety from Japan.



[HP1815-10 - NuMex 64 Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex 64 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim peppers. This is an improved version of the original New Mexico 6-4 Pepper with better flavor, higher yields, and more uniform heat. Peppers are mildly hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A perfect variety for frying, stuffing, or used fresh green or dried red. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. A variety from New Mexico, USA.



[HP163-20 - NuMex Big Jim Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by New Mexico State University. A variety from New Mexico, USA.



Guinness World Record Holder The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

[HP2528-10 - NuMex Cajohn Serrano Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Cajohn Serrano Pepper. The plant produces good yields of giant 5" long by 1" wide Serrano peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when they mature. It is twice as long and more milder than the typical Serrano Pepper. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, guacamole, stuffing, and salsa. Also great for pickling or drying. It is named after John and Sue Hard and developed by the NuMex Chile Pepper Institute in New Mexico. An excellent choice for home gardens, market growers, and open field production. A variety from Mexico. Scoville Heat Units: 5,000.



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

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3/4" long by 1/2" 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.



[HP2261-20 - NuMex Chinese New Year Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small bullet-shaped hot peppers. Peppers are hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, and green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2271-20 - NuMex Christmas Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from light green to red. These dwarf ornamental plants are perfect for the holidays. Suitable for containers, pots, patios, and small gardens where space is very limited! This variety was developed by the New Mexico State University, Las Cruces, New Mexico, USA.



[HP1802-20 - NuMex College 64L Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1 ½" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.



[HP2263-20 - NuMex Earth Day Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. NuMex Earth Day Pepper. The plant produces high yields of small hot peppers. These bullet-shaped peppers are hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This edible dwarf ornamental pepper plant is suitable for containers and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2237-20 - NuMex Easter Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. They are hot and turn from lavender, light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Grows in clusters of 4 to 6 peppers. Does well in hot and humid environments. A beautiful edible dwarf ornamental suitable for containers, pots, patios, and small gardens. Drought Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1305-10 - NuMex Espanola Improved Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Espanola Improved Pepper. The plant produces heavy yields of 6" long Anaheim-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2269-20 - NuMex Halloween Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of bullet-shaped orange hot peppers. Peppers are hot, grow upright, and turn from black to orange when mature. A beautiful edible dwarf ornamental plant that is perfect for the Halloween holiday. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2207-20 - NuMex Heritage 6-4 Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Heritage 6-4 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim hot peppers. This is an improved variety of the NuMex 6-4 with a consistent medium heat level. The plant yields 10% more peppers than the old NuMex 6-4 and has 5 times more flavor compounds. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A perfect variety for frying, stuffing, or using fresh green or dried red. An excellent choice for home gardens and Farmer's Markets. An excellent choice for home gardens, market growers, and open field production. A variety from New Mexico, USA.



[HP2206-20 - NuMex Heritage Big Jim Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP167-20 - NuMex Joe E Parker Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Joe E Parker Pepper. The plant produces heavy yields of 7" long by 1 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. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP2259-20 - NuMex Las Cruces Cayenne Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of long cayenne hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA. Disease Resistance: BCTV.



[HP2226-10 - NuMex Lumbre Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. NuMex Lumbre Pepper. The plant produces good yields of 7" long by 1" wide Anaheim 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. This variety is similar to NuMex Barker's but a lot hotter. It is the hottest Anaheim variety, Excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-fry. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA.



[HP2268-20 - NuMex Memorial Day Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of ornamental peppers. Peppers are hot, grow upright, round and turn from ivory to yellow. A beautiful edible dwarf ornamental plant that is perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens, Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1306-20 - NuMex Mirasol Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex Mirasol Pepper. The plant produces heavy yields of 3" long by ¾" long hot peppers. Peppers are medium hot, have medium thick flesh, grow upright in cluster, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. It has pungent flavor with hint of strawberry. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP168-20 - NuMex R Naky Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6" long Anaheim hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting or stuffing. An excellent choice for home gardens, market growers, and open field production. This variety developed by Dr. Nakayama of the New Mexico State University in 1985. It was cross-breed between the Rio Grande 21 and the New Mexico 6-4. A variety from New Mexico, USA.



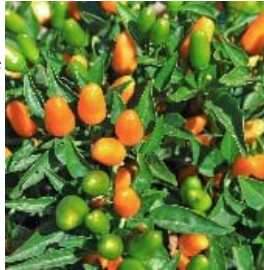
[HP169-20 - NuMex Sandia Select Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Sandia Select Pepper. The plant produces good yields of 7" long Anaheim 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 pickling or drying. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP2267-20 - NuMex St Patrick's Day Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from green to orange when mature. A beautiful edible dwarf ornamental peppers with different colors that are perfect for the holidays. Suitable for containers, pots, patios, and small gardens. 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.



[HP1817-20 - NuMex Suave Red Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero-type hot peppers, but without extreme heat. Peppers are mildly hot and turn from green to red 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. A variety from New Mexico, USA. Scoville Heat Units: 800



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

90 days. Capsicum annum. 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.



[HP2270-20 - NuMex Thanksgiving Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex Thanksgiving Pepper. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from ivory to orange when mature. A beautiful edible dwarf ornamental peppers that are abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP491-20 - Onza Roja Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by 3/4" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.



[HP2004-10 - Orange Plum Habanero Hot Peppers](#)

62+ days. Capsicum chinense. (F1) This early maturing large bush-type plant produces excellent yields of 2" long by 1 1/4" wide wrinkled hot peppers. Peppers are very hot and turn from green to a brilliant to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. A very early hybrid Habanero that produces all year long. Excellent for making hot sauce. A variety developed in the USA. Scoville Heat Units: 285,000.



[HP178-10 - Orozco Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Orozco Pepper. The plant produces good yields of 6" long by 2" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and white flowers. The peppers resemble carrots. Excellent for European cuisine, firing, and stir-fry. A variety from Eastern Europe.



[HP179-10 - Ortega Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Ortega Pepper. The plant produces good yields of 7" long by 1 1/2" wide Anaheim peppers. Peppers are mildly hot, have medium thick flesh, turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Ortega is a special stock of Anaheim TMR 23 selected by Ortega Chile Company. Excellent for stuffing, grilling, roasting, stews, and sauces. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.

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

90 days. Capsicum annum. 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.



[HP182-10 - Pasilla Bajio Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Pasilla Bajio Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from dark green to dark brown when mature. The plant has green stems, dark green leaves, and white flowers. Mainly dried and used to make smoky flavored sauces. Excellent for Mexican cuisine, making mole sauces, and seasoning spice powder. A variety from Mexico. Disease Resistant: TMV.



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

105 days. Capsicum annum. Open Pollinated. Pequin Pepper. The plant produces good yields of 1/2" long by 1/4" 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.



[HP1117-10 - Piquillo Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Piquillo Pepper. The plant produces good yields of 3 ½" long by 1 ¾" wide hot peppers. Peppers are mildly hot, grow upright, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasted stuffed, sauteed, or pickled. An heirloom variety from Navarra, Spain.



[HP451-10 - Pizza Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Pizza Pepper. The plant produces good yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are mild, have very thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pizza and pickling. An excellent choice for home gardens. A variety from the USA.



[HP187-20 - Poblano L Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide hot peppers. Peppers are mildly hot and turn from dark green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. They are called Poblano when fresh and called Ancho when dried. Always a great seller at Farmer's Markets! A variety from Mexico.



[HP188-10 - Poinsettia Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. A very beautiful edible dwarf ornamental plant. Suitable for containers, pots, and patios. A variety from Japan.



HPLC Test Results: #6

[HP2040-10 - Prik Chi Faa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Prik Chi Faa Pepper. The plant produces good yields of 5" long by ¾" wide Cayenne peppers. Peppers are medium 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 Oriental cuisine for spicing up soups, sauces, salsa, curries, stir-fries, and for making seasoning spice powder. A variety from Thailand.



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

110 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1½" by 2½" 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.



[HP452-20 - Purple Cayenne Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Purple Cayenne Pepper. The plant produces good yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from pale yellow, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA.



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

90 days. Capsicum annuum. 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.



[HP272-20 - Pusa Jwala Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has light green stems, light green leaves, and white flowers. A variety from India.



HPLC Test Results: #6

[HP2045-10 - Quintisho Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of ¾" round hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a tiny cherry tomato. A variety from Bolivia.



[HP2386-10 - Ralph Thompson Squash Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Ralph Thompson Squash Pepper. The plant produces high yields of 2 ½" long by 2" wide Cheese hot peppers. Peppers are medium hot, have very thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. It is sweet with a little heat that lingers. Peppers resemble cheese and tomatoes. Excellent for Italian cuisine and stuffing. Suitable for containers. A variety from Italy.



[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.



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

[HP2459-10 - Red Ember Hot Peppers](#)

2018 All-America Selections Winner!

75 days. Capsicum baccatum. (F1) The plant produces high yields of 4 ½" long by 1" wide Cayenne hot peppers. Peppers are mildly hot, have thick flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a pleasantly sweet and spicy flavor. It has thicker walls and a tastier flavor than the traditional Cayenne pepper. Excellent fresh, cooked, or dried for making pepper flakes. Does well in cooler weather. Suitable for home gardens and market growers. A variety from the USA.



[HP800-10 - Red Missile Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Red Missile Pepper. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers grow upright then downward when ripening, are hot, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are shaped like missiles. A variety from the USA.



[HP198-10 - Ring of Fire Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ring of Fire Pepper. The plant produces high yields of 6" long by ½" wide Cayenne peppers. Peppers are hot, 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 and pepper flakes. Also good for fresh salsa. A variety from the USA.



[HP273-20 - Rio Grande Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 5 ½" long by 1 ¼" 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. Developed by the New Mexico State University, New Mexico, USA. United States Department of Agriculture, PI 593561.



[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](#)

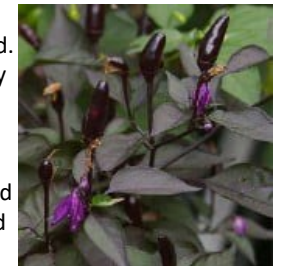
2018 All-America Selections Winner!

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.



HP2199-10 - Sadabahar Hot Peppers

60 days. Capsicum annum. Open Pollinated. This early maturing plant produces high yields of Cayenne-type 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. Suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from India.



HP1885-10 - Sahuaro Pepper Seeds

76 days. Capsicum annum. (F1) Sahuaro Pepper. The plant produces high yields of 9" long by 2" wide Anaheim peppers. Peppers are mildly hot, have thick walls, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant has a good leaf canopy providing protection against sunscald. Great frying and stuffing variety. Disease Resistant: PMV. Scoville Heat Units: 500.



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.



HP1887-10 - San Ardo Hot Peppers

75 days. Capsicum annum. (F1) Plant produces high yields of 6" long by 3" wide Ancho type hot peppers. Peppers are mildly hot and turn from glossy dark green to red when mature. Plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY, PMV, TMV.



HP1100-20 - Sandia Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Sandia Pepper. The plant produces good yields of 7" long by 2" wide Anaheim peppers. Peppers are 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 stuffing, roasting, frying, stir-frying, enchilada sauce, stews, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Albuquerque, New Mexico, USA.



HP392-10 - Santo Domingo Pueblo Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide 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 Santo Domingo, New Mexico. United States Department of Agriculture, PI 645492.



HP1266-20 - Scotch Bonnet Orange Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens and Farmer's Markets. Excellent choice for home gardens, market growers, and open field production. A variety from Jamaica. Scoville Units: 100,000.



[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 ¼" 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.



[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.



[HP2472-10 - Sequoia Hot Peppers](#)

72 days. Capsicum annum. (F1) This early maturing plant produces good yields of large 6 ¾" long by 2 ¾" wide Ancho Poblano peppers. The peppers are mildly hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Good cooking, stuffing pepper, and Mexican cuisine. Suitable for Northeastern regions. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.



[HP295-10 - Serrano del Sol Pepper Seeds](#)

62 days. Capsicum annum. (F1) Serrano del Sol Pepper. This early maturing plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The first hybrid Serrano overcomes the usual complaints about the lateness and small size of open-pollinated Serrano by maturing in only 62 days. The Serrano del Sol is hot, but not excessively hot. It also has a unique flavor, a flavor many people prefer to Jalapenos. Serve whole or chop for sauces and salsa. Excellent for making pickles, salsa, and sauce. Early variety is suitable for short-season regions.



[HP216-20 - Serrano Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Serrano Pepper. The plant produces heavy yields of 2 ¼" long hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, guacamole, and salsa. Also great for pickling or drying. Create beautiful sauces and hot pickles by combining them with Purple Serrano. An excellent choice for home gardens, market growers, and open field production. A variety from Mexico. United States Department of Agriculture, PI 380521.



[HP427-10 - Shishito Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Shishito Pepper. This early maturing plant produces high yields of 4" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry and Asia cuisine. Suitable for containers. A variety from Japan.



HP308-10 - Small Thai Chili Hot Peppers

85 days Capsicum annum. Open Pollinated. The plant produces good yields of 2 ¼" long by ¼" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This spicy hot pepper is very popular at Oriental supermarkets on the West Coast. Suitable for containers.



HP2256-10 - Spicy Slice Pepper Seeds

65 days. Capsicum annum. (F1) Spicy Slice Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. The plant provides good leaf cover protecting it from sun-scauld. Suitable for hydroponics gardening. Excellent choice for home gardens and market growers. Disease Resistance: BS, TEV. Scoville Heat Units: 6,000.



HP1818-20 - Stoked Pepper Seeds

60 days. Capsicum annum. (F1) Stoked Hot Pepper. The plant produces high yields of 5 ½" long by 1 ½" wide banana-shaped hot peppers. Peppers are hot and turn from pure yellow, to scarlet orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, or stuffing. Stoked is a replacement for Inferno, Volcano, and Surefire. A variety from the USA.



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.



HP226-10 - Super Chili Pepper Seeds

1988 All-America Selections Winner!

85 days. Capsicum annum. (F1) Super Chili Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers grow upright in clusters, are very hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant produces 3 times as many peppers as regular chile peppers. Excellent when used in Thai, Szechwan, and Asian dishes. A variety from the USA.



HP227-10 - Super Hot Hungarian Pepper Seeds

55 days. Capsicum annum. (F1) Super Hot Hungarian Pepper. This early maturing plant produces good yields of 8" long by 2" wide Hungarian hot peppers. Peppers are very hot and turn from light green, to bright creamy yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh use, pickling, or frying. Suitable for short season regions. An excellent choice for home gardens and market growers.



[HP2238-10 - Sureno Pepper Seeds](#)

75 days. Capsicum annum. (F1) Sureno Pepper. The plant produces good yields of large 3 ¾" long by ½" wide Serrano hot peppers. Peppers are very hot and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Sureno is a good substitute for Serrano Del Sol Peppers. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: PVY.



[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.



[SP201-20 - Sweet Cayenne Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Sweet Cayenne Pepper. The plant produces high yields of giant 12" long by ¾" wide Cayenne sweet peppers. Peppers are very sweet, have medium thin flesh, and turn from green, to orange, to crimson red when mature. The plant has green stems, green leaves, and white flowers. The plant is loaded with amazingly long Cayenne peppers. Excellent drying pepper for making pepper flakes and seasoning spice powder. Excellent for stir fry. Enjoy the Cayenne pepper without the heat! Excellent choice for home gardens. A variety from the USA.



[HP1697-20 - Sweet Red Habanero Pepper Seeds](#)

85 days. Capsicum chinense. Open Pollinated. Sweet Red Habanero Pepper. The plant produces good yields of ¾" long by 1" wide sweet Habanero peppers. Peppers are sweet, not hot, and turn from light green, to orange, to red when mature. It has the same fruity flavor as Habanero peppers but without the heat. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from the Caribbean region.



[HP628-10 - Szechuan Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Szechuan Pepper. The plant produces good yields of 5" long by ½" wide Cayenne peppers. Peppers are hot, 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, stir-fry, and for making hot pepper flakes and seasoning spice powder. Asian Vegetable & Development Center, Taiwan. PBC 74. A variety from Taiwan.



[HP233-10 - Takanotsume Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Takanotsume Pepper. This early maturing plant produces good yields of 3" long by ¾" wide Cayenne peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Also known as Hawk Claw Chile because of its talon shape. It is one of the most popular varieties in Japan. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. United States Department of Agriculture PI 593483. A variety from Japan.



[HP2454-10 - Takara Hot Peppers](#)

60 days. Capsicum annuum. (F1) This early maturing compact plant produces high yields of 3 ½" long by 1" wide Shishito-type hot peppers. Peppers are mildly hot and turn from light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent sauteed, in stir-fries, grilled, or eaten fresh. Suitable for home gardens, farmer's markets, and market growers. A variety from the USA.



[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.



[HP2392-10 - Thai Burapa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Thai Burapa Pepper, The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from lime 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.



[HP244-10 - Thai Dragon Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Thai Dragon Pepper. The plant produces good yields of 2 ½" long by ½" wide 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. Used in Thai and Vietnamese cuisine. An excellent choice for home gardens and market growers. Scoville Heat Units: 100,000.



[HP2393-10 - Thai Giant Orange Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Thai Giant Orange Pepper. The plant produces good yields of 4" long by ¾" wide Cayenne peppers. Peppers are medium hot, have thin flesh, grow upright in clusters, and turn from pale green to orange 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.



[HP2216-10 - Thai Giant Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Thai Giant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, grow upright, 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. Suitable for containers. A variety from Thailand.



[HP245-10 - Thai Hot Ornamental Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Thai Hot Ornamental Pepper. The plant produces good yields of 1" long by ¼" wide Pequin 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. This edible pepper is used in Oriental dishes and stir-fry. A good drying pepper for making seasoning spice powder. Perfect house plant and suitable for containers. A variety from Thailand. Scoville Heat Units: 100,000.



[HP1963-20 - Thai Hot Peppers \(Strain 2\)](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ½" long hot Tabasco-type 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. The plant averages 200 fruits per plant. Great for salsa, pickling, drying, and making hot sauce. Also used in many Oriental dishes. Suitable for small gardens and containers. A variety from Thailand.



[HP827-10 - Thai Orange Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Thai Orange Pepper. The plant produces heavy yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent cooking pepper and stir-fire. A rare variety from Thailand.



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

90+ days. Capsicum annum. 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 annum. 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.



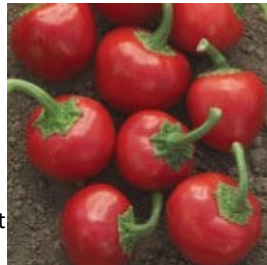
[HP2534-10 - Thunder Mountain Longhorn Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Thunder Mountain Longhorn Pepper. The plant produces good yields of 15" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry, pepper flakes, and for making seasoning spice powder. A rare variety from Guizhou, China. Scoville Heat Units: 40,000.



[HP2239-10 - Time Bomb Hot Peppers](#)

68 days. Capsicum annum. (F1) This early maturing plant produces high yields of cherry hot peppers. Peppers are mildly hot and turn from dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Perfect pickling variety. A variety from the USA. Scoville Heat Units: 1,000.



[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.



[HP2461-10 - Trident Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces high yields of giant 7" long by 3 ½" wide Ancho hot peppers. One of the largest Ancho peppers available. The peppers are mildly hot, have thick flesh, and turn from glossy dark green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, stuffing, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



[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.



HPLC Test Results: #13

[HP2312-10 - Trinidad Scorpion Butch T Pepper Seeds](#)

110 days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Butch T Pepper. The plant produces good yields of red wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to red when mature. The plant has green stems, green leaves, and creamy yellow flowers. The end resembles the Scorpion, thus the name. The Trinidad Scorpion Butch T pepper was developed by Butch Taylor and was named the World's Hottest Pepper in 2012. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Perfect for making salsa, marinades, and hot sauce. A variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



[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.



[HP883-10 - Trottolino Amoruso Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Trottolino Amoruso Pepper. The plant produces good yields of 3 ¾" long by 1 ½" wide hot peppers. Peppers are hot, grow upright, and turn from green with dark purple markings, to red when mature. The plant has green stems, green leaves, and white flowers. Good foliage protects sun-scaled. Great cooking and stuffing pepper. A variety from Italy.



[HP2462-20 - Utri Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Utri Pepper. The plant produces high yields of Hungarian-type hot peppers. The peppers are medium hot, have thin flesh, and turn from light dark green to dark red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for eating fresh, cooking, and for making spicy paprika. Suitable for home gardens. An heirloom was brought to the USA in 1909 by Rose Utrie of Hungary.



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

95 days. Capsicum annum. 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.



[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.



HPLC Test Results: #3

[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.



[HP2398-10 - Wiri Wiri Yellow Pepper Seeds](#)

90+ days. Capsicum frutescens. Open Pollinated. Wiri Wiri Yellow Pepper. The plant produces good 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 yellow 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.



[HP259-10 - Yatsufusa Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Yatsufusa Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. One of the most popular peppers in Japan. Perfect for cooking or drying. A variety from Japan.



HPLC Test Results: #1

HP2467-10 - Yebo Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by 3/4" wide conical shape hot peppers. Peppers are hot and turn from green, to orange, to dark purple when they mature. The plant has green stems, green leaves, and white flowers. Perfect for containers. Developed by Mario Dadomo of Parma, Italy. A very rare variety from Africa.

HP881-10 - Yellow Bedder Hot Peppers

65 days. Capsicum annum. Open Pollinated. This early maturing plant produces good yields of 3 1/4" long by 1/2" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to golden-yellow when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental plant. Perfect for indoor plants, containers, pots, patio, and border and rock gardens. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. An excellent choice for home gardens. A variety from Macedonia. United States Department of Agriculture, PI 357583.



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.



HP2034-10 - Zavory Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Zavory Pepper. The plant produces good yields of 2 1/4" long by 1 1/4" 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.



HP407-20 - Zia Pueblo Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Zia Pueblo Pepper. The plant produces good yields of 3" long by 1 1/4" wide Anaheim hot peppers. Peppers are medium hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Peppers are grown by local farmers at 5,500 feet above sea level at Zia Pueblo, New Mexico, USA.

