

Peppers for Making Pepper Flakes

[HP21-10 - Afghan Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Afghan Pepper. The plant produces good yields of 3" long by ½" wide Cayenne 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 for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A variety from Afghanistan.



[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.



[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.



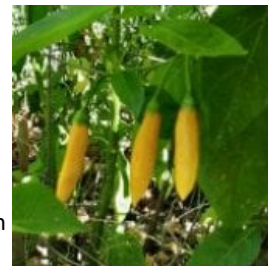
[HP2332-10 - Aji Cacho de Cabra Pepper Seeds](#)

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



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

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



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

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



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

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



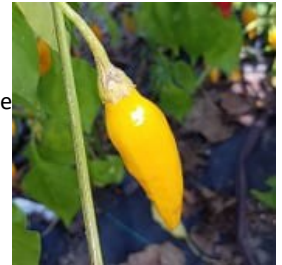
[HP2490-10 - Aji Dulce Yellow Pepper Seeds](#)

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



[HP487-10 - Aji Habanero Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Aji Habanero Pepper. The plant produces high yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green, to yellow, to yellow-orange 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 Mexico.



[HP780-10 - Aji Omnicolor Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Aji Omnicolor Pepper. The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from light yellow purple, to orange, 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. This is a very attractive ornamental pepper plant. Suitable for containers, pots, patios, borders, and rock gardens. United States Department of Agriculture, PI 215739. A variety from Peru.



[HP2478-10 - Aleppo Pepper Seeds](#)

80 days. Capsicum annuum. Open Pollinated. Aleppo Pepper. The plant produces good yields of 4" long by 1 ½" wide peppers. Peppers are medium hot, have medium thick flesh, and turn from green to bright red when mature. Just the right heat for those who want a spicy smoky pepper that is not too hot. Excellent for salads, stir-frying dishes, and dried to make pepper flakes and pepper powder spice. Also known as Halaby Pepper. A variety from Aleppo, Syria. Scoville Heat Units: 10,000.



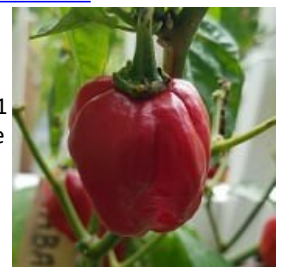
[HP543-10 - Amazon Bomb Hot Peppers](#)

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



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

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



HPLC Test Results: #17

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

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



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

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



HPLC Test Results: #5

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

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



[HP2295-10 - Bhut Jolokia Ghost Golden Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide canary yellow wrinkled hot peppers. Peppers are extremely hot and turn from green to canary yellow when mature. The plant has dark green leaves, green stems, and white flowers. Said to be one of the hottest pepper in the world. Try growing Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



[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.

[HP1106-10 - Big Thai Pepper Seeds](#)

69 days. Capsicum annuum. (F1) Big Thai Pepper. This early maturing plant produces good yields of 5" long by ½" wide hot peppers. Peppers are medium hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. A variety that matures more quickly than other Thai peppers. It dries fast on the plant. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 5,000.



[HP2494-10 - Bird's Beak Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Bird's Beak Pepper. The plant produces good yields of 4" 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 drying peppers and cooking pepper. Suitable for containers. A rare variety from the USA.



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

2006 All-America Selections Winner!

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



[HP985-10 - Black Prince Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Black Prince Pepper. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from blackish purple to red when mature. The plant has dark purple stems, dark purple leaves, and purple flowers. Excellent drying pepper and is great for making salsa and hot sauce. A beautiful ornamental pepper plant. Suitable for containers, pots, patios, borders, and rock gardens. A variety from the USA. Scoville Heat Units: 30,000.



[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.



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

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



[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.



HPLC Test Results: #8

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

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne peppers. Peppers are hot and turn from green, to purple, to orange when mature. The plant has green stems, green leaves, and white flowers. This ornamental plant is suitable for containers and borders. An heirloom traces back to Horace Pippin (1888-1946), an African-American folk artist. A rare variety from Nicaragua.



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

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



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

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



[**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



[**HP2432-20 - Cayenne Fiesta Blend Pepper Seeds**](#)

75 days. Capsicum annum. Open Pollinated. Cayenne Fiesta Blend Pepper. The plant produces heavy yields of 4 to 7" long by ½" wide Cayenne peppers. Peppers are very hot and have a rainbow color of green, orange, purple, red, and yellow peppers. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. Impress your neighbors with this beautiful attractive ornamental plant. Suitable for containers. A variety from the USA. Scoville Heat Units: 35,000 to 50,000.



[**HP42-20 - Cayenne Large Thick Hot Peppers**](#)

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 5" 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 drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA.



[**HP1561-20 - Cayenne Long Red Pepper Seeds**](#)

85 days. Capsicum annum. Open Pollinated. Cayenne Long Red Pepper. The plant produces heavy yields of 7" long by ½" wide Cayenne peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. A variety from the USA.



[HP43-20 - Cayenne Long Slim Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by 3/4" 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. One of the best peppers for seasoning pickles, chili, and salsa. Also used to make dried pepper wreaths and ristras. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 50,000.



[HP2000-20 - Cayenne Long Thin Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Cayenne Long Thin Pepper. The plant produces heavy yields of 5" long Cayenne peppers. Peppers are hot and turn from green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. It is a perfect pepper for seasoning when dried. A variety from the USA.



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

90+ days. Capsicum chinense. Open Pollinated. Charapita Peach Pepper. The plant produces high yields of 1/2" long by 1/2" wide Chiltepin peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Also known as Aji Charapita and Charapilla. A rare variety from Peru.



[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.



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

75 days. Capsicum annum. Open Pollinated. Chi-Chien Pepper. The plant produces good yields of 2 1/4" long by 1/2" 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.



[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.



[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.



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

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



[HP63-10 - Costeno Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Costeno Pepper. The plant produces good yields of 3" long by ¾" 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



[HP2441-10 - Crackle Hot Peppers](#)

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of large 5" long by ¼" wide Cayenne-type hot peppers. Peppers are mildly hot, have medium-thick walls, and turn from green to red when mature. The tall plant has green stems, dark green leaves, and white flowers. Great fresh or dried to make pepper flakes and spices. Thrives in hot conditions. The plant has an expansive root system and great leaf cover to protect the peppers from sun-scauld. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 3,000.



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

85 days. Capsicum annum. 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.



[HP280-20 - Dagger Pod Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces high yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and for making seasoning spice powder. An excellent choice for home gardens. A variety from the USA.



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

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



[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.



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

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



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

85 days. Capsicum annum. 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 annum. 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.



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

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6 ½" long by ¾" 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.



HPLC Test Results: #9

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

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



[HP2359-10 - Gochugaru Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Gochugaru Pepper. The plant produces good yields of 4 ½" long by ¾" wide Cayenne peppers. Peppers 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 are super sweet with heat. Excellent drying pepper for making Paprika Powder and used to make kimchi. A variety from Korea.



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

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1 ¾" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This variety is much larger than the other Habanero Chocolate Pepper varieties. A variety from the Caribbean region.



HPLC Test Results: #17

[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.



[HP2489-10 - Hanjiao HJ10 Afterglow Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hanjiao HJ10 Afterglow Pepper. The plant produces high yields of 8" long by ¾" wide Cayenne peppers. Peppers 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. Great in salads, rice & beans, stuffed and salsa. It was developed by the Chinese Space Agency by growing them in space in the 1980s. Also known as the Afterglow Space Chile. A variety from China. Scoville Heat Units: 6,000.



[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.



[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.



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

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



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

85 days. Capsicum annum. 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.



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

85 days. Capsicum annum. (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.



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

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



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

85 days. Capsicum annum. Open Pollinated. Japones Pepper. The plant produces good yields of 3" x ¼" 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.



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

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



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

85 days. Capsicum annum. 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 annum. 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.



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

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



[HP2520-10 - Lady Hermit Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Lady Hermit Pepper. The plant produces heavy yields of 6" long by ¾" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder and making gochugaru. Excellent for stir-fry and frying. A rare variety from South Korea.



[HP1085-10 - Lal Mirch Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Lal Mirch Pepper. The plant produces good yields of 2 ½" long by ½" wide 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 stems. A variety from India.



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

85 days. Capsicum annum. (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.



[HP2372-10 - Mombasa Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Mombasa 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 hot pepper flakes and seasoning spice powder. A rare variety from Africa.



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

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



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

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



[HP845-10 - New Delhi Long Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. New Delhi Long Pepper. The plant produces good yields of 4" long by ½" wide hot 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. Great drying pepper for making hot pepper flakes and seasoning spice powder. A variety from India.

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

85 days. Capsicum annum. 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.



[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.



[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.



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

85 days. Capsicum annum. 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.



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

75 days. Capsicum annum. 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.



[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



[HP799-10 - Ram's Horn Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ram's Horn Pepper. The plant produces high yields of 8" long by 1" wide Cayenne peppers. Peppers are medium hot, have medium thick flesh, and turn from light green to red when mature. Excellent for making salsa, roasting, frying, stir-fry, and seasoning spice powder. An heirloom variety from the Emily Eidson family of Lexington, South Carolina, USA.



[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



[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.



[HP2431-20 - Red Flame Pepper Seeds](#)

80 days. Capsicum annum. (F1) Red Flame Pepper. The plant produces heavy yields of 6 ½" long Cayenne peppers. Peppers are hot, have thin walls, and turn from green to bright crimson red when mature. The plant has green stems, green leaves, and white flowers. A perfect pepper for seasoning when dried. It dries very quickly. Also great for making Ristras. A variety from the USA.



[HP1895-10 - Red Rocket Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Red Rocket Pepper. The plant produces heavy yields of 4" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, and turn from pale green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet and hot flavor. Excellent for pickling, salsa, and drying pepper for making hot pepper flakes, and seasoning spice powder. 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.



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

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



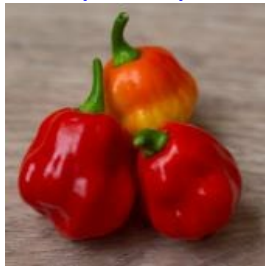
[HP2215-10 - Salmon Hot Peppers](#)

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



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

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



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

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



[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.



[HP2480-20 - Super Khi Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. This compact ornamental plant produces high yields of 1 ½" long by ½" wide Thai 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 stems. Excellent for soups, chilis, Chinese dishes, Thai dishes, and making hot sauces. Suitable for containers. An excellent choice for home gardens. A variety from Vietnam. Scoville Heat Units: 50,000.



[HP274-10 - Suryankhi Cluster Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Suryankhi Cluster Pepper. The plant produces good yields of 2 ¼" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green to dark red when mature. The plant has green stems with little purple markings, green leaves, and white flowers. Excellent for stir-fry, Indian cuisine, and for making hot pepper flakes and seasoning spice powder. A variety from India. Scoville Heat Units: 68,602.



HPLC Test Results: #10

[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.



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

85 days. Capsicum annum. 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.



[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.



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

75 days. Capsicum annum. Open Pollinated. Takanotsume Pepper. This early maturing plant produces good yields of 3" long by ¼" 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.



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

85 days. Capsicum annum. (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 annum. Open Pollinated. Thai Giant Orange Pepper. The plant produces good yields of 4" long by 3/4" 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 annum. Open Pollinated. Thai Giant Pepper. The plant produces good yields of 2" long by 3/4" 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.



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

90 days. Capsicum annum. Open Pollinated. Thai Hot Culinary Pepper. The plant produces high yields of 3 1/2" long by 3/4" wide Cayenne peppers. Peppers are very hot, grow in clusters upright, and turn from medium green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers are thin walls and easily dried. Peppers are very flavorful and perfect for cooking. A beautiful edible dwarf ornamental plant.



[HP243-20 - Thai Pepper Seeds \(Strain 1\)](#)

85 days. Capsicum annum. Open Pollinated. Thai Pepper. The plant produces good yields of 2" long by 1/4" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers can be dried and used for making hot pepper sauce. Peppers are used in many Oriental dishes. A beautiful ornamental pepper plant that is suitable for border planting and containers. A variety from Thailand. United States Department of Agriculture, PI 547069.



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

90+ days. Capsicum annum. Open Pollinated. Thai Red Pepper, The plant produces heavy yields of 2 1/2" long by 1/2" 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 1/2" long by 1/2" 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 1/2" 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.



[HP2475-10 - Velociraptor Hot Peppers](#)

80 days. Capsicum chinense. (F1) The plant produces high yields of 2 1/2" long wrinkled Habanero peppers. Peppers are very 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. This early-producing Habanero pepper was developed with disease resistance for commercial production. A variety from the USA. Disease Resistant: PMV, TSWV.



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

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



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

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



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

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



HPLC Test Results: #1

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

85 days. Capsicum annuum. 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.



[HP2467-10 - Yebo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¾" 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 annuum. Open Pollinated. This early maturing plant produces good yields of 3 ¼" long by ½" 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.



[HP2430-20 - Yellow Sweet Habanero Hot Peppers](#)

85 days. *Capsicum chinense*. Open Pollinated. The plant produces good yields of 2 ½" long by 2 ½" wide wrinkled yellow Habanero peppers. Peppers have no or little heat, are crunchy, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. You can enjoy the spicy tropical flavor of a Habanero pepper without the heat! Excellent for making salsa, hot sauce, and seasoning powder. Suitable for containers, pots, patios, borders/rock gardens. A variety from the USA.



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

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



HPLC Test Results: #36