

Pickling Hot Peppers

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

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



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

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



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

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



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

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



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

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



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

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

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

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



[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.



[HP320-10 - Achar Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Achar Pepper. The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and seasoning spice. United States Department of Agriculture, PI 640826. A rare variety from India.



HPLC Test Results: #14

[HP321-10 - Aci Sivri Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Aci Sivri Pepper. The plant produces good yields of 7 ½" long by ½" wide Cayenne hot peppers. Peppers are medium hot, have medium thin flesh, and turn from light yellowish green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying, pickling, and seasoning powder. An heirloom variety from Turkey.



[HP2329-10 - Aji Cachucha Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Cachucha Pepper. The plant produces high yields of 1 ¾" long by 1 ¼" wide pendant-shaped hot peppers. Peppers are mildly hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent seasoning pepper with flavor and aroma similar to a Habanero pepper, but without the heat. A variety from Cuba.



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

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



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

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



HPLC Test Results: #8

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

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



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

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



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

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



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

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

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

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



[HP1850-10 - Aji Yellow Pepper Seeds \(Strain 2\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Yellow Pepper. The plant produces high yields of 2" long by 1" wide elongated Habanero hot peppers. Peppers are hot, have medium thin flesh, and turn from light green, to yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and hot sauce. A variety from Peru.



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

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



[HP2470-20 - Altiplano Pepper Seeds](#)

77 days. Capsicum annuum. (F1) Altiplano Pepper. The plant produces high yields of extra large 5" long by 1/2" wide Serrano peppers. The high-quality peppers are very hot and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. These large Serrano peppers are produced earlier and are easier and faster to harvest than other smaller Serrano varieties. Good for salsas, pickling, or used fresh in salads. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



[HP325-20 - Amando Pepper Seeds](#)

80 days. Capsicum annuum. (F1). Amando Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are hot and turn from dark green to dark red when mature. Peppers are straight with a pointed end. Great cooking pepper! The plant has green stems, green leaves, and white flowers. Disease Resistance: TMV.



[HP482-20 - Ammazzo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of small 1/2" long by 1" wide hot peppers. Peppers are medium hot, grow upright in clusters, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Peppers resemble red marbles. A beautiful ornamental pepper plant. A variety from Italy.



[HP1302-20 - Anaheim M Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 1" 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 fresh, pickled, or fried, stuffed, roasting, stir-fry, and canning. Not as hot as the other Anaheim varieties. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from New Mexico, USA.



[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 annum. 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.



[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.



[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.



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

100+ days. Capsicum chinense. Open Pollinated. Arrivivi Gusano Pepper. The plant produces heavy yields of 1 ½" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from light green to yellow cream when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Also known as Aribibi Gusano Pepper or the Caterpillar Pepper. A rare variety from Bolivia.



[HP19-10 - Aurora Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Aurora Pepper. The plant produces good yields of 1 ½" long by ¾" wide Pequin peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from green, to lavender, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This beautiful plant will brighten up your garden. Excellent for making colorful vinegar and pickles. An ornamental variety is suitable for containers. A variety from the USA.



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

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



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

80 days. Capsicum annuum. (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 annuum. 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.

[HP25-20 - Bellengrath Gardens Purple Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Bellengrath Gardens Purple Pepper. The plant produces good yields of small ¾" long by ¼" wide hot peppers. Peppers are hot and turn from purple-green, to dark purple, to orange, to red with purple-orange undertones, to red when mature. Excellent for making vinegar and pickles. The plant has green leaves with a purple tint, purple stems, and white flowers with purple tips. A beautiful ornamental plant for your garden. This variety is named after the famous garden in Mobile, Alabama, USA. Scoville Heat Units: 50,000.



[HP652-10 - Berbere Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thin flesh, and turn from green to orange-red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for pickling, and making hot sauce and seasoning spice powder. A variety from Ethiopia. Scoville Heat Units: 713.



[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.



HPLC Test Results: #1

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

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



[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.



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

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

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

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



[HP2318-10 - Bhut Jolokia Ghost Orange Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Orange Pepper. The plant produces good yields of 2 ½" long by 1" wide by hot peppers. Peppers are extremely hot and turn from green to orange when mature. The plant has dark green leaves, green stems, and white flowers. It is said to produce the best taste when orange. One of the five hottest peppers in the world. Try growing the Naga Jolokia, the Dorset Naga, and the Naga Morich. A variety from India. Scoville Heat Units: 1,000,000.



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

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



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

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



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

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



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

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



[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.

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

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



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

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



[HP2442-10 - Big Guy Pepper Seeds](#)

69 days. Capsicum annuum. (F1) Big Guy Pepper. This early maturing plant produces heavy yields of 5" long by 1" wide Jalapeno peppers. It's the biggest Jalapeno we've ever seen! Peppers are medium hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. It is usually used when green. This spicy Jalapeno is perfect for slicing, stuffing, grilling, or pickling, and ideal for nacho slices. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.



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

68 days. Capsicum annuum. (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.



[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.



[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.



[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.



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

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



HP115-20 - Black Hungarian Pepper Seeds

85 days. Capsicum annum. 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.



HP655-10 - Black Magic Hot Peppers

85 days. Capsicum annum. (F1) The plant produces high yields of 3 ½" long by 1 ½" wide Jalapeno peppers. The peppers are mildly hot, have thick flesh, and turn from dark green (nearly black) to red when they mature. The plants have green leaves, green stems, and white flowers. One of the darkest green Jalapenos available! These beautiful Jalapeno peppers are great for pickling and salsa. Perfect processing Jalapeno. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS. Scoville Heat Units: 2,500.



HP2495-10 - Black Panther Pepper Seeds

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



HP1897-10 - Black Pearl Hot Peppers

2006 All-America Selections Winner!

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



HP2496-10 - Blue Ghost Peach Pepper Seeds

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



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.



HPLC Test Results: #8

[HP34-20 - Bulgarian Carrot Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Bulgarian Carrot Pepper. The plant produces good yields of 3 ½" long carrot-shaped peppers. Peppers are hot and turn from green, to yellow-orange, to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers are crunchy and used to make pickles, salsa, and marinades. An heirloom from Bulgaria. Scoville Heat Units: 30,000.



[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.



[HP2057-10 - Bubba Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. (F1) Bubba Jalapeno Pepper. The compact plant produces high yields of 3 ½" long by 1" wide Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh markets and processing. Suitable for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 20,000.



[HP1039-10 - Burning Bush Pepper Seeds](#)

85 days. Capsicum chinense. (F1). Burning Bush Pepper. The plant produces heavy yields of 3" long by 1 ½" wide wrinkled Habanero peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a heat flavor with a touch of sweetness. It has the exact right taste with a pleasant aftertaste. Excellent drying pepper and pickling. Scoville Heat Units: 180,000.



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

85 days. Capsicum annum. 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.



[HP2234-20 - Campeon Hot Peppers](#)

75 days. Capsicum annum. (F1) This plant produces high yields of extra-large Jalapeno peppers. These high-quality peppers are medium hot, have thick walls, and turn from dark green to red when mature, but they are commonly used when green. It is adaptable to different climates. Heat Tolerant. Excellent choice for home gardens, market growers, and commercial production. Disease Resistant: BLS, PVY. Scoville Heat Units: 6,000.



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

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



[HP39-10 - Caribbean Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Caribbean Red Pepper. The plant produces heavy yields of 1 3/4" 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.



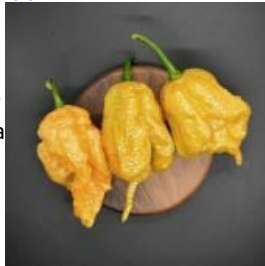
[HP2287-10 - Carolina Reaper Chocolate Hot Peppers](#)

110+ days. Capsicum chinense. Open Pollinated, 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 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 1/2" 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 3/4" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green, to golden yellow, to mustard when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Mustard Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



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

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



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

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



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

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



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

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



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

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



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

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



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

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



[HP41-10 - Cascabella Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Cascabella Pepper. The plant produces high yields of 1 ¾" long by ¾" wide conical shaped hot peppers. Peppers are medium hot, have thick skin, and turn from creamy yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Most often used when creamy yellow. An excellent pickling variety for making salsa. A variety from the USA. United States Department of Agriculture, NSL 20162. Scoville Heat Units: 4,500.



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

75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 6" long by ¾" 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.



[HP2246-5 - Cayennetta Pepper Seeds](#)

2012 All-America Selections Winner!
70 days. Capsicum annuum. (F1) Cayennetta Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers are hot and turn from green to glossy red when mature. Heat Tolerant. Cold Tolerant. Suitable for containers, patios, balconies, and small gardens. An excellent choice for home gardens, farmer's markets, and market growers.



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

85 days. Capsicum annuum. Open Pollinated. Charleston Hot Pepper. The plant produces heavy yields of 3 ½" long by ¾" 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.



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

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



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

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



[HP345-10 - Cherry Tart Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Cherry Tart Pepper. The plant produces good yields of 1 ½" long by 1 ½" wide Cherry peppers. Peppers are hot, have very thick flesh, turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, stuffing, and canning. A variety from the USA. Scoville Heat Units: 30,000.



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

85 days. Capsicum chinense. (F1) This early maturing plant produces high yields of 2 ½" long by 1 ¼" 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.



[HP1348-10 - Chile Bolito Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Chile Bolito Pepper. The plant produces good yields of ¾" long by 1" wide cherry hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent variety for pickling. United States Department of Agriculture PI 592805. A variety from California, USA.



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

85 days. Capsicum annuum. 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.



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

85 days. Capsicum annuum. 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.



[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.



[HP46-10 - Chocolate Cherry Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Chocolate Cherry Pepper. The plant produces high yields of 1 ½" long by 1 ½" wide Cherry hot peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from green to dark chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have thick flesh which makes it excellent for pickling. An excellent choice for home gardens.



[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

[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.



[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.



[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.



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.



HP1866-20 - Ciliegia Picante Hot Peppers

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" 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.



HP2481-20 - Cinder Hot Peppers

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of jumbo-size Jalapeno peppers. These jumbo Jalapeno peppers are medium hot, have thick walls, and turn from dark green to red when mature, but they are commonly used when green. It is adaptable to different climates. Excellent choice for home gardens, market growers, and commercial production. Disease Resistant: BLS, PVY. Scoville Heat Units: 6,000.



HP2274-20 - Cocula Hot Peppers

75 days. Capsicum annuum. (F1) The plant produces high yields of 3 ½" long by ¾" 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.



HP2036-10 - Compadre Hot Peppers

75 days. Capsicum annuum. (F1) The plant produces high yields of large Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Does well in alkaline soils. Heat Tolerant. Cold Tolerant. Does well in stressful weather. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: PVY, TMV. Scoville Heat Units: 30,000.



HP2510-10 - Coyote Teeth Pepper Seeds

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



[HP2479-20 - Craig's Grande Jalapeno Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Craig's Grande Jalapeno Pepper. This early maturing plant produces good yields of large 4" long by 1" wide hot peppers. Peppers are medium hot, have thick walls, and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, roasting, grilling, or pickling. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Scoville Heat Units: 3,000.



[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.



HPLC Test Results: #11

[HP2217-10 - Cumari Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The bush-type plant produces high yields of 1 ¼" by ¾" wide hot peppers. Peppers are hot and turn from light green to yellow when they mature. They are sweet and have a punch of heat as well. The plant has green stems, green leaves, and white flowers. Good pickling pepper. Also known as Cumari Verdadeira Yellow Pepper. An excellent choice for home gardens. A rare variety from Brazil. Scoville Units: 40,000.



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

85 days. Capsicum annum. 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.



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

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



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

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

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

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



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

75 days. Capsicum annum. 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.



HPLC Test Results: #11

[HP2009-20 - Devil Serrano Hot Peppers](#)

73 days. Capsicum annum. (F1) This early maturing plant produces heavy yields of very large 3 ¾" long by ½" wide Serrano hot peppers. Peppers are very hot and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: PVY, TEV, TMV.



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

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



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

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



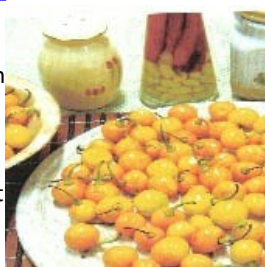
[HP880-10 - Devil's Tongue Yellow Pepper Seeds](#)

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



[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.



[HP2010-20 - Don Picoso Hot Peppers](#)

77 days. Capsicum annum. (F1) The plant produces heavy yields of Serrano-type 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 pickling variety. The plant produces peppers continuously all season long. Excellent choice for home gardens, market growers, and open field production.



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

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



[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.



[HP2249-10 - Emerald Fire Pepper Seeds](#)

2015 All-America Selections Winner!

65 days. Capsicum annuum. (F1) Emerald Fire Pepper. This early maturing plant produces huge yields of extra-large 4" long Jalapeno peppers. Peppers are mildly hot and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. These extra-large Jalapeno peppers have thick walls and are great for stuffing, grilling, canning, and making salsa. Scoville Heat Units: 2,500.



[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.



[HP1813-20 - Explosive Ember Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 1" long hot peppers. Peppers are hot, turn from dark purple to orange, the bright red when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental pepper plant. Perfect for containers, pots, and patios. Scoville Heat Units: 50,000.



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

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



[HP2014-10 - Fatalii Chocolate Pepper Seeds](#)

95 days. Capsicum chinense. Open Pollinated. Fatalii Chocolate Pepper. The plant produces good yields of 2 ½" long by 1" wide wrinkled Habanero peppers. Peppers are very hot and turn from lime green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



[HP2516-10 - Fatalii Evergreen Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii Evergreen Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from pale green to mustard green when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



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

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



[HP2517-10 - Fatalii White Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii White Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from green to creamy white green when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



[HP80-10 - Fatalii Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii Yellow Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from pale green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



[SP362-10 - Felicity Sweet Peppers](#)

85 days. Capsicum annum. (F1) The plant produces high yields of 1 oz sweet Jalapeno peppers. These Jalapeno peppers have no heat and turn from green to bright red when mature. It has the same flavor as a Jalapeno without the heat. Great fresh, pickling, and salsas. Suitable for containers. An excellent choice for home gardens.



[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.



[HP82-10 - Fire Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Fire Pepper. The plant produces high yields of 2 ½" long by ½" wide Serrano peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for pickling and making salsa. An excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 22,106.



HPLC Test Results: #5

[HP290-10 - Fooled You Jalapeno Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Fooled You Jalapeno Pepper. The plant produces good yields of 3 ¼" long by 1" wide Jalapeno peppers. The peppers turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This is the first Jalapeno pepper with absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA.



[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.



[HP1886-20 - Flat Cherry Hot Peppers](#)

66 days. Capsicum annuum. (F1) This early plant produces high yields of 1 ½" long by 2 ¼" wide cherry hot peppers. Peppers are medium hot, have thick walls, and turn from green to vibrant red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. Scoville Heat Units: 4,000.



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

85 days. Capsicum annuum. (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.



[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.



[HP1907-10 - Gigantia Jalapeno Hot Peppers](#)

68 days. Capsicum annuum. (F1) This early maturing plant produces good yields of 5" long hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to scarlet red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. Favorite type for slicing, stuffing, grilling, or pickling. Good for making salsa. Ideal for cutting in half and filling with cheese. Excellent choice for home gardens. A variety from the USA.



[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.



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

90+ days. Capsicum chinense. Open Pollinated. Grenada Pepper. The plant produces good yields of 2" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Seeds were collected from a small store in Grenada. A variety from Grenada.

[HP463-20 - Golden Greek Pepperoncini Pepper Seeds](#)

62 days. Capsicum annuum. Open Pollinated. Golden Greek Pepperoncini Pepper. This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from light yellow-green to yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Should be harvested when yellow-green and pickled. Peppers are similar to those found at many salad bars, pizza parlors, and sub sandwich restaurants. These peppers are like the commercial type you see in supermarkets. Excellent in Greek salads. A variety from Greece. Scoville Heat Units: 1,000.



[HP1071-10 - Goliath Jalapeno Pepper Seeds](#)

68 days. Capsicum annuum. (F1) Goliath Jalapeno Pepper. This early maturing plant produces good yields of 3 ¼" long by 1 ½" wide hot peppers. Peppers are hot, have thick walls, and turn from glossy dark green to scarlet red when mature. The plant has green stems, green leaves, and white flowers. It is usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. It is an excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Disease Resistant: PVY, TMV.



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

90+ days. Capsicum chinense. Open Pollinated. Habanada Pepper. The plant produces high yields of 2" long by 1 ¼" wide Habanero hot peppers. Peppers have no pungent, are sweet, have medium thick flesh, and turn from creamy white to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have the Habanero flavor without the heat! Excellent pickling variety and for making hot sauce and salsa. It holds well for a long time on the plant. A heatless habanero with irresistible tropical flavor bred by Dr. Michael Mazourek of Cornell University. A variety from New York, USA.



HP2518-10 - Habanero Brazil Orange Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Habanero Brazil Orange Pepper. The plant produces heavy yields of 2 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.



HP1922-10 - Habanero Chocolate Pepper Seeds (Strain 2)

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



HP1946-20 - Habanero Chocolate Pepper Seeds (Strain 4)

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



HP441-10 - Habanero Francisca Pepper Seeds

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



HP2300-10 - Habanero Giant White Pepper Seeds

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



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

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



HPLC Test Results: #17

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

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



[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.



[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.



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

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



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

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



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

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



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

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



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

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



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

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



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

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



HPLC Test Results: #1

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

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



HPLC Test Results: #6

[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.



[HP856-10 - Hidalgo Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Hidalgo Pepper The plant produces high yields of large 2 ½" long by ¾" wide Serrano hot 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 salsa, pickling, and cooking. Heat Tolerant. A variety from Mexico.



[HP2291-10 - Hinkel Hatz Red Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Hinkel Hatz Red Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green to glossy deep red when mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a chicken heart. Excellent fresh, in salsa, pickled, or dried. Suitable for containers and patio. An 1800's Pennsylvania heirloom variety. Scoville Heat Units: 30,000.



[HP1488-10 - Hinkel Hatz Yellow Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Hinkel Hatz Yellow Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green, to yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. This is the yellow version of Hinkel Hatz Pepper. It resembles a chicken heart. Excellent fresh, in salsa, pickled, or dried. Suitable for containers and patio. An 1800's Pennsylvania heirloom variety. Scoville Heat Units: 28,500.



[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.



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

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



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

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



[HP2407-20 - Hot Rod Serrano Hot Peppers](#)

77 days. Capsicum annum. (F1) The plant produces high yields of 3" long by 1" wide Serrano peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems with dark markings, green leaves, and white flowers. These big plants produce over a long harvest period. Most often used when green for pickling but also make fine chipotles if allowed to ripen to red. Excellent for frying, freezing, and pickling. A variety from the USA. Disease Resistant: PVY, TEV.



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

2015 All-America Selections Winner!

85 days. Capsicum annum. (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.



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

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



[HP1082-10 - Huachimongo Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 1/2" long by 1" wide Jalapeno-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 salsa, stuffing, roasting, frying, pickling, and cooking. An excellent choice for home gardens.



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

75 days. Capsicum annum. 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.

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

65 days. Capsicum annum. Open Pollinated. This early maturing plant produces good yields of 4 1/2" 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 annum. Open Pollinated. Hungarian Yellow Wax Sweet Pepper. The plant produces heavy yields of 5 1/2" long by 1 1/2" 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.



[HP2471-10 - Impala Pepper Seeds](#)

77 days. Capsicum annum. (F1) Impala Pepper. The plant produces high yields of 3 ½" long by ½" wide Serrano peppers. The peppers are very hot and turn from glossy green to red when mature. The large bushy plant has green stems, green leaves, and white flowers. Good for salsas, pickling, or used fresh in salads. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



[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 annum. (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 annum. 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.



[HP2235-10 - Jalafuego Hot Peppers](#)

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of 4" long by 1 ½" wide Jalapeno peppers. Plants have green leaves, green stems, and white flowers. One of the hottest Jalapenos with dark green smooth peppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY



[HP128-20 - Jalapeno M Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Jalapeno M Pepper. The plant produces high yields of 2 ¾" long by 1" 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. Usually used when green to make salsa or pickled. Also known as Jalapeno Mild. A variety from the USA.



[HP1858-20 - Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Jalapeno Pepper. The plant produces high yields of 2" long by 1" wide Jalapeno hot peppers. Peppers are hot, have a thick wall, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Best when harvested when green. Excellent for making salsa and pickling. A variety from the USA.



[HP2336-10 - Jalapeno Traveler Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Jalapeno Traveler Pepper. The plant produces high yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are medium hot, have medium thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salads, salsa, and pickling. The pepper is named after Larry Pierce of Cabool, Missouri. He brought the seeds with him when he moved to Oklahoma, Wyoming, and then Missouri. A variety from the USA.



HP129-10 - Jaloro Pepper Seeds

65 days. Capsicum annum. Open Pollinated. Jaloro Pepper. This early maturing compact plant produces good yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from yellow, to orange, and to red when mature. Peppers as just as hot as regular Jalapenos. It can be used at any color stage. Excellent for Mexican cuisine and for making salsa and pickles. Developed by the Texas Agriculture Extension Service. A variety from the USA. Disease Resistant to 6 different types of pepper viruses.



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.



HP1956-20 - Joe's Round Hot Peppers

85 days. Capsicum annum. 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.



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 annum. (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.



[HP2254-10 - La Bomba Hot Peppers](#)

56 days. Capsicum annum. (F1) This early maturing plant produces high yields of 2 ¾" long by 1" wide Jalapeno hot peppers. Peppers are hot and turn from green to red when mature. Plant has green stems, green leaves, and white flowers. Plant has dense leaf canopy to help prevent against sun scald. Peppers have thick walls and are great used fresh and poppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistance: PVY.



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

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



HPLC Test Results: #6

[HP849-20 - Large Red Cherry Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of large 1" long by 1 ½" wide cherry-shaped hot peppers. Peppers are mildly hot, grow upright, have thick walls, and turn from green to red when mature. Excellent for pickling. United States Department of Agriculture PI 592828. A variety from the USA.



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

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



HPLC Test Results: #2

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

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



[HP144-10 - Limon Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Limon Pepper. This early maturing plant produces high yields of 1 ¾" long by ¾" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from dark green, to light yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Suitable for containers. A variety from Peru.



[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.



[HP2477-10 - Lone Ranger Hot Peppers](#)

60 days. Capsicum annum. (F1) This early maturing plant produces heavy yields of very large 4 ½" long by 1" wide Serrano hot peppers. Peppers are medium hot, have very thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. It has an extra-long shelf life. Good foliage protecting peppers from sun-scald. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: BLS. Scoville Heat Units: 22,000.



[HP2452-10 - Mad Hatter Pepper Seeds](#)

2017 All-America Selections Winner!

75 days. Capsicum annum. (F1) Mad Hatter Pepper. The plant produces high yields of 2 ½" long by 3 ½" 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. These peppers have an awesome taste - a touch of heat close to the seed cavity, but the wings are always sweet. Excellent fresh, pickled, or stuffed. Suitable for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500



[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.



[HP2328-10 - Major League Pepper Seeds](#)

75 days. Capsicum annum. (F1) Major League Pepper. The plant produces high yields of 4 ½" long by 1" wide Jalapeno peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. Suitable for home gardens, market growers, and open field production. A variety from the USA. Scoville Heat Units: 2,000. Disease Resistant: PVY, TMV.



[HP2521-10 - Malawi Piquante Pepper Seeds](#)

85 days. Capsicum frutescens. Open Pollinated. Malawi Piquante Pepper. The plant produces good yields of 1 ½" long by 1 ½" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and stuffing. Also known as Peppadew Pepper. A rare variety from South Africa.



HP2011-10 - Mammoth Jalapeno Pepper Seeds

75 days. Capsicum annuum. (F1) Mammoth Jalapeno Pepper. The plant produces heavy yields of huge 5" long by 2" wide Jalapeno hot peppers. Peppers are medium hot and turn from medium-dark green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Great pickling variety. It is also stuffed with cheese and baked or grilled. The plant produces peppers continuously all season long. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TMV. Scoville Heat Units: 5,000.



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.



HP2371-10 - Mayo Pimento Pepper Seeds

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



HP2476-10 - Megatron Pepper Seeds

65 days. Capsicum annuum. (F1) Megatron Pepper. This early maturing strong compact plant produces high yields of giant 4 ½" long by 1 ½" wide hot peppers. Peppers are medium hot, have thick walls, and turn from glossy dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. It has an excellent shelf life. Suitable for containers. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Disease Resistant: BLS, TMV. Scoville Heat Units: 8,000.



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.



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.



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

90 days. Capsicum annum. 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

[HP157-10 - Mucho Nacho Pepper Seeds](#)

69 days. Capsicum annum. (F1) Mucho Nacho Pepper. This early maturing plant produces high yields of extra large 4" long by 1 ¼" wide hot Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from green to red when they mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. These jumbo Jalapeno peppers are an inch longer than most jalapenos, have thicker walls, and are hotter. Excellent for making salsa and perfect for making stuffed peppers. Also used fresh in salads. Superior variety for pickling. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TEV. Scoville Heat Units: 6,000.



[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.



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

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



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

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



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

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



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

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



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

85 days. Capsicum annum. 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.



[HP2260-10 - NuMex April Fool's Day Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex April Fool's Day Pepper. The plant produces high yields of Cayenne peppers. Peppers are hot and turn from purple to red when mature. The plant has green stems, 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.



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

85 days. Capsicum annum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 ¾" 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 annum. 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 annum. Open Pollinated. The plant produces good yields of $\frac{3}{4}$ " long by $\frac{1}{2}$ " 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.



[HP2271-20 - NuMex Christmas 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 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.



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

90 days. Capsicum annum. 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 annum. 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 annum. 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 annum. 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 annuum. Open Pollinated. The plant produces heavy yields of 12" long by 2 3/4" 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.



[HP2203-20 - NuMex Jalmundo Hot Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of jumbo size Jalapeno peppers. Peppers are medium-hot and turn from green to red when mature and have white flowers. These large Jalapeno peppers are used for making poppers, breaded and deep-fried Jalapeno stuffed with cheese that is popular appetizers throughout the country. It was developed by hybridization between the Keystone Resistant Giant Bell Pepper and the Early Jalapeno Hot Pepper. A variety developed by the New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 17,000.



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

85 days. Capsicum annuum. Open Pollinated. NuMex Joe E Parker Pepper. The plant produces heavy yields of 7" long by 1 1/2" 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. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP2427-20 - NuMex Lemon Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to lemon yellow when mature. The color is stunning and really pops out and is great for landscaping or border gardens. Excellent for salsa, pickling, or making hot sauce. Suitable for containers and small gardens. Does well in hot climates. Heat Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



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

90 days. Capsicum annuum. 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.



[HP2426-20 - NuMex Orange Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to tangerine orange when mature. Excellent for salsa, pickling, or making hot sauce. Suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP312-20 - Numex Pinata Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Numex Pinata Pepper. The plant produces good yields of Jalapeno hot peppers. Peppers are hot and turn from green, to yellow, to orange, and to red when mature. Make colorful hot pickled peppers all from just one plant. It was developed by Dr. Paul Bosland of New Mexico State University. A variety from New Mexico, USA.



[HP1118-20 - NuMex Primavera Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of large Jalapeno 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 fresh or pickled. United States Department of Agriculture, PI 602970. A variety from the USA.



[HP2425-20 - NuMex Pumpkin Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of bright orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to bright orange when mature. A beautiful plant with pumpkin orange peppers that is perfect for the Halloween holiday. Suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



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

85 days. Capsicum annuum. 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.



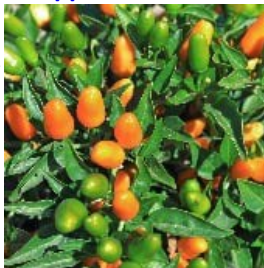
[HP169-20 - NuMex Sandia Select Pepper Seeds](#)

85 days. Capsicum annuum. 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 annuum. 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 1/2" long by 1 1/2" 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



[HP2429-20 - NuMex Summer Solstice Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Summer Solstice Pepper. The small dwarf plant produces high yields of bullet-shaped yellow hot peppers. Peppers are hot and turn from green to various shades of yellow when they mature. The beautiful ornamental peppers are edible and suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



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

90 days. Capsicum annuum. 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.



[HP175-10 - NuMex Twilight Pepper Seeds](#)

85 days. Capsicum frutescens. Open Pollinated. NuMex Twilight Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are medium hot, have thin flesh, grow upright in clusters, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for growing in pots or containers. Great small Ornamental pepper plant for patio. United States Department of Agriculture, PI 631149. A variety from New Mexico, USA.



[HP2266-20 - NuMex Valentine's Day Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. NuMex Valentine's Day Pepper. The plant produces high yields of small hot peppers. Peppers grow upright, are bullet-shaped, and turn from ivory to red when mature. A beautiful edible dwarf ornamental plant that is 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.



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

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



[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 ¼" 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.



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

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



[HP2485-10 - Park's Whopper Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Park's Whopper Jalapeno Pepper. The plant produces high yields of Jumbo Jalapeno peppers weighing 2 ½ oz. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. These delicious Japaeno peppers are excellent fresh, canned, stuffed, or pickled. Great for nachos and Mexican sauces. A variety from the USA. Mexico. Disease Resistant: N, PVY, TEV. Scoville Heat Units: 2,500.



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

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



[HP1155-20 - Pepperoncino Hot Peppers](#)

65 days. Capsicum annum. Open Pollinated. This early maturing plant produces high yields of 5 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from yellowish-green to red when mature. The plant has green stems, green leaves, and white flowers. Usually harvested when green and pickled. Excellent for Italian cuisine and for pickling. Also known as Golden Greek Pepperoncino. A variety from Milan, Italy. United States Department of Agriculture, USDA PI 603810.



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

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



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

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



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

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



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

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



[HP2379-10 - Piccante a Cuore Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Piccante a Cuore Pepper. The plant produces good yields of 1 ¼" long by 1 ¼" wide hot peppers. Peppers are hot, have thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and salads. A variety from Italy.

[HP2380-10 - Piccante Calabrese Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Piccante Calabrese Pepper. The plant produces high yields of 1 ¾" long by 1 ¾" wide hot peppers. Peppers are medium hot, have very thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, stuffing, and canning. A variety from Italy.



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

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



HPLC Test Results: #16

[HP1157-10 - Pimiento de Padron Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Pimiento de Padron Pepper. This early maturing plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, and stir-fry. Usually used in the green stage and pickled. Also fried in olive oil and served as an appetizer called tapa. Peppers are mildly hot when green, but get hotter as they mature. An heirloom variety from Spain.



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

85 days. Capsicum annum. 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.



[HP2451-10 - Pot-A-Peno Pepper Seeds](#)

65 days. Capsicum annum. (F1) Pot-A-Peno Pepper. This early maturing plant produces high yields of 4" long by 1" wide Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for hanging baskets, patios, or containers. The plant has excellent foliage to protect pepper from sun-scaud. It is an excellent choice for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500



[HP189-10 - Prairie Fire Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Prairie Fire Pepper. The plant produces good yields of 1" long by ½" wide Pequin peppers. Peppers are medium hot, have thin flesh, grow upright, and turn from chartreuse, to cream, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental plant suitable for containers, pots, patios, hanging baskets, and small gardens. United States Department of Agriculture, PI 596298. A variety from the USA.



[HP2524-10 - Primotalii Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Primotalii Pepper. The plant produces good yields of 2 ½" long by 1" wide wrinkled Habanero peppers with a very long thin tail. Peppers are extremely hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. It is a cross between the 7 Pot Primo Pepper and the Fatalii Yellow Pepper. It was created by Chris Saunders. Peppers are extremely hot similar to that of the Carolina Reaper. A variety from the United Kingdom. Scoville Heat Units: 1,000,000.



[HP313-10 - Purira Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Purira Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are hot, have medium thick flesh, grow upright, and turn from light yellow with purple markings, 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 beautiful ornamental plant. A variety from the USA. Scoville Heat Units: 49,718.



HPLC Test Results: #6

[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.



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

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



[HP194-10 - Purple Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Purple Jalapeno Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Jalapeno peppers. Peppers are medium hot, grow upright, have thick flesh, and turn from green, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers stay dark purple for a long time before turning red. Excellent for Mexican cuisine and for salads, salsa, and pickling. A variety from the USA.



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

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



[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.



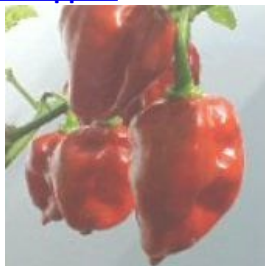
[HP2547-10 - Real Deal Pepper Seeds](#)

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



[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.



[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.



HPLC Test Results: #6

[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.



[HP2387-10 - Rezha Macedonian Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Rezha Macedonian Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from yellowish green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa. An excellent choice for home gardens. A rare variety from Macedonia.



[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.



[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.



[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.



[HP211-20 - Santa Fe Grande Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 3" long by 1" 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. One of the best pickling peppers on the market, the types you see in the supermarkets! This variety has thick crunchy walls and is perfect for pickling. Excellent for salads, sandwiches, or salsas. The plant is very productive and produces 25 to 50 peppers! Ideal for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. United States Department of Agriculture, NSL 43583. Disease Resistant: TMV. Scoville Heat Units: 500 to 700.



[HP2388-10 - Satan's Kiss Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Satan's Kiss Pepper. The plant produces high yields of 1 1/2" long by 1 3/4" wide Cherry peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, stuffing, and canning. An excellent choice for home gardens, A variety from the USA.



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

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Chocolate Pepper. The plant produces good yields of 2 1/4" long by 1 1/2" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green, to brown with a red tint, chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica. Scoville Heat Units: 134,669.



HPLC Test Results: #2

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

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Moa Yellow Pepper. The plant produces good yields of 2 1/4" long by 1 3/4" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. MOA is the abbreviation for the Ministry of Agriculture. A rare variety from Jamaica.



[HP1266-20 - Scotch Bonnet Orange Hot Peppers](#)

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



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

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



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

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



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

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 2 ½" long by 1 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.



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

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



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

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



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

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



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

62 days. Capsicum annuum. (F1) Serrano del Sol Pepper. This early maturing plant produces good yields of 3" long by 3/4" 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 annuum. Open Pollinated. Serrano Pepper. The plant produces heavy yields of 2 1/4" 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.



[HP219-20 - Serrano Tampiqueno Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 2 1/4" long by 1/2" wide hot peppers. Peppers are medium-hot and turn from green to a bright red when mature. The plant has green stems, green leaves, and white flowers. Great for salsa, sauces, stews, soups, and other dishes. Perfect pickling variety. This is the most popular Serrano grown in Mexico. Excellent choice for home gardens and market growers. A variety from Guanajuato, Mexico. United States Department of Agriculture, PI 640636. Scoville Heat Units: 3,000



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

75 days. Capsicum annuum. Open Pollinated. Shishito Pepper. This early maturing plant produces high yields of 4" long by 3/4" 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.



[HP2529-10 - Spaghetti Albino Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Spaghetti Albino Pepper. The plant produces high yields of 10" long by 1/2" wide 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. A stunning looking plant where the peppers look like spaghetti covered in a tomato sauce. Excellent for pickling, chili, and salads. A rare variety from South Africa. Scoville Heat Units: 8,500.



[HP2256-10 - Spicy Slice Pepper Seeds](#)

65 days. Capsicum annuum. (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-scald. Suitable for hydroponics gardening. Excellent choice for home gardens and market growers. Disease Resistance: BS, TEV. Scoville Heat Units: 6,000.



[HP397-10 - Sport Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Sport Pepper. The plant produces high yields of 2 ¼" long by ½" wide Pequin peppers. Peppers are medium 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. This is the popular pepper that is pickled and used on hot dogs and sandwiches. It is especially used on the famous Chicago style hot dogs. The peppers resemble the Tabasco pepper but are much larger. Excellent pickling variety. A variety from the USA.



[HP2460-10 - Sriracha Pepper Seeds](#)

70 days. Capsicum annuum. (F1) Sriracha Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ¼" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. The peppers are mildly hot, have thick flesh, and turn from shiny dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and roasting. Suitable for home gardens, market growers, and commercial growers. A variety from the USA.



[HP1818-20 - Stoked Pepper Seeds](#)

60 days. Capsicum annuum. (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 annuum. 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 annuum. (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 annuum. (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.



[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.



[HP2189-20 - Tajin Pepper Seeds](#)

68 days. Capsicum annum. (F1) Tajin Pepper. This early maturing plant produces good yields of 4" long by 1 ½" wide Jalapeno hot peppers. Peppers are medium-hot and turn from medium-dark green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa and pickling. An excellent choice for home gardens and market growers. Scoville Rating: 8,000 Units.



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

60 days. Capsicum annum. (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.



[HP234-20 - Tam Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Tam Jalapeno Pepper. The plant produces high yields of 3" long by 1" wide Jalapeno peppers. Peppers are mildly hot, have thick walls, and turn from green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa, canned, pickling, stuffing, roasting, and stirfries. A good freezing variety too. The plant provides good protection from sunscald. Heat Tolerant. Drought Tolerant. Texas A&M University (TAM) developed this variety to be milder than other Jalapenos. A variety from the USA. Disease Resistant: PVY. Scoville Heat Units: 1,500.



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

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



[HP2031-10 - Telica Hot Peppers](#)

75 days. Capsicum annuum. (F1) The plant produces heavy yields of extra large 4 ¾" long by 1 ¼" wide Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The 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, TMV.



[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.



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

68 days. Capsicum annuum. (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.



[HP2424-10 - Tricked You Jalapeno Pepper Seeds](#)

90 days. Capsicum annuum. (F1) Tricked You Jalapeno Pepper. The plant produces high yields of giant 4" long Jalapeno peppers. These are an improved version of the Fooled You Jalapeno Peppers. They have no heat, zero heat, but have the flavor of a Jalapeno pepper. Peppers turn from green to bright red when mature, but are usually used when green. This Jalapeno pepper has absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA. Disease Resistant: BLS.



[HP1951-20 - Tricolor Variegata Hot Peppers](#)

72 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of small hot peppers. The peppers are hot and turn from deep purple to bright red at maturity. The plant has leaves with shades of white, green, and purple in a never-ending, variegated display, with no two leaves the same. It has purple stems and purple flowers. The peppers are used as garnish or pickled. A very beautiful edible ornamental variety that can be planted in containers, pots, patios, hanging baskets, and small gardens.



[HP1029-20 - Trifetti Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from glossy purple to red when mature. The plant has purple stems and green leaves with white markings. A beautiful edible ornamental hot pepper plant. Suitable for containers, pots, patios, hanging baskets, and small gardens.



[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.



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

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Chocolate Pepper. The plant produces good yields of 3" long by 1 3/4" wide Habanero peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and creamy yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



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



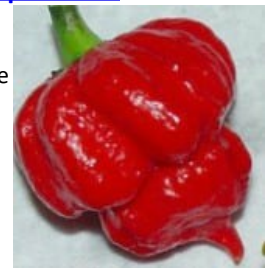
[HP2233-10 - Trinidad Scorpion Moruga Yellow Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Yellow Pepper. The plant produces good yields of 2 1/2" long by 1 3/4" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



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

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Red Pepper. The plant produces good yields of 2 1/2" long by 1 3/4" wide Habanero hot peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



HP2231-10 - Trinidad Scorpion Yellow Hot Peppers

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



HP2475-10 - Velociraptor Hot Peppers

80 days. Capsicum chinense. (F1) The plant produces high yields of 2 ½" 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.



HP255-20 - Wenk's Yellow Hots Peppers

70 days. Capsicum annum. Open Pollinated. This early maturing plant produces high yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from greenish-yellow, to bright orange, then red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa. Grown by the late Erris Wenk, one of the last large local farmers in Albuquerque, New Mexico, USA. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production.



HP2396-10 - White Nipples Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. White Nipples Pepper. The plant produces high yields of 1 ¼" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from pale green to creamy white when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from the USA.

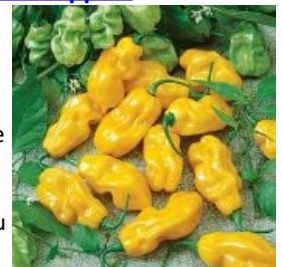
HP2434-10 - Wicked Ghost Pepper Seeds

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.



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.



[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 ¼" long by 1 ¼" wide elongated Habanero peppers. Peppers have no pungent, have medium thick flesh, and turn from green to red when mature. Peppers have loads of Habanero flavor but without the heat. Great in salsa, soups, and salads. Also great stuffed with cheese and baked. A variety from the USA. Scoville Heat Units: 100.



[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 ¼" 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.

