

Mid Season Hot Peppers - 75 days to 85 days

[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

[HP1828-10 - Acoma Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Acoma Pepper. The plant produces good yields of 4" long by 1 ½" wide hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers.



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

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



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

85 days. Capsicum annuum. 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.



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

85 days. Capsicum annuum. Open Pollinated. Afghan Pepper. The plant produces good yields of 3" long by ½" wide Cayenne hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A variety from Afghanistan.



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

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



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

85 days. Capsicum baccatum. Open Pollinated. Aji Omnicolor Pepper. The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from light yellow purple, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. This is a very attractive ornamental pepper plant. Suitable for containers, pots, patios, borders, and rock gardens. United States Department of Agriculture, PI 215739. A variety from Peru.



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

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



[HP24-20 - Almapaprika Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Almapaprika Pepper. The plant produces good yields of 2" long by 2" wide hot cherry peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from pale yellow to orange to red when mature. Excellent for making Hungarian Paprika. Also known as Alma Paprika Pepper and Hungarian Apple Pepper. United States Department of Agriculture, PI 543809. A variety from Hungary. Scoville Heat Units: 10,000.



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

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



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

77 days. Capsicum annuum. (F1) Altiplano Pepper. The plant produces high yields of extra large 5" long by ½" 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 ½" 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.



[HP327-10 - Anaheim College 64 Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Anaheim College 64 Pepper. The plant produces good yields of 8" long by 1 ¾" wide Anaheim peppers. 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. Most commonly used when green. Excellent fresh, roasted, stuffing, frying, stir-fry, canning, and used to make salsa and guacamole. 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 53709.



[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 annuum. Open Pollinated. Anaheim TMR 23 Pepper. The plant produces heavy yields of 7 ½" long 2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Commonly used when green. Excellent fresh, pickled, canned, stuffed, roasted, stir-fry, and dried. Also, known as the New Mexican Chile. Very hardy and does well in extreme weather conditions. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



[HP1130-10 - Ancho 101 Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Ancho 101 Pepper. The plant produces good yields of 3 ½" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salads, baking, stuffing, moles, seasoning powder, and roasting. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Mexico.



[HP328-10 - Ancho Gigantia Pepper Seeds](#)

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



[HP1999-20 - Ancho Grande Hot Peppers](#)

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



[HP695-10 - Ancho L Pepper Seeds](#)

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



[HP270-10 - Ancho Mexican Large Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long by 2 1/2" wide Ancho hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to dark red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, moles, seasoning powder, and roasting. A variety from Mexico. Scoville Heat Units: 1,391.



[HP1304-20 - Ancho Pepper Seeds](#)

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



[HP1888-20 - Ancho Poblano Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Ancho Poblano Pepper. The plant produces good yields of Poblano peppers. Peppers are mildly hot and turn from dark green to dark red when mature. The plant has green stems, green stems, and white flowers. Used for making Chiles Rellenos. Also dried and ground to make chili powder. Called Ancho when dried. Poblano when fresh. A variety from Mexico.



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

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



[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.



[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.



[HP2333-10 - Ausilio Thin Skin Italian Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ausilio Thin Skin Italian Pepper. The plant produces high yields of 5" long by 2 ½" wide hot peppers. Peppers are medium hot, have thick flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, stir-fry, and canning. A variety from Italy.



[HP330-10 - Bahamian Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Bahamian Pepper. The plant produces good yields of 2 ½" long by ¼" wide hot peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, hot pepper flakes, and seasoning spice powder. Suitable for containers. A rare variety from the Bahamas.



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

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



[HP2337-20 - Barker's Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Barker's Pepper. The plant produces high yields of 7" long by 2" wide Anaheim 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 stuffing, frying, roasting, stir-fries, and canning. It is the hottest of the Anaheim peppers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



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

85 days. Capsicum annum. 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.



[HP26-10 - Beni Highlands Pepper Seeds](#)

75 days. Capsicum chinense. Open Pollinated. Beni Highlands Pepper. This early maturing plant produces high yields of 2 ¼" long by ¾" wide elongated Habanero hot peppers. Peppers are hot, have medium thick flesh, and turn from green, to lemon yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Suitable for containers. Recommended for Northern States with a shorter growing season. A variety from Bolivia.



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

85 days. Capsicum annum. 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.



HPLC Test Results: #1

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

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



[HP2340-20 - Big Jim Pepper Seeds](#)

78 days. Capsicum annum. Open Pollinated. Big Jim Pepper. The plant produces high yields of 12" long by 2" wide Anaheim 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 stuffing, frying, roasting, stir-fries, canning, enchilada sauce, and Chiles Rellenos. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, United States of America. Scoville Heat Units: 4,000.



[HP1456-10 - Bird Dung Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Bird Dung Pepper. The plant produces good yields of ½" long by ¼" wide Piquin peppers. Peppers are hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and great for making salsa and hot sauce. Suitable for containers. A variety from the USA.



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

85 days. Capsicum annuum. Open Pollinated. Bird's Beak Pepper. The plant produces good yields of 4" long by ½" wide Cayenne peppers. Peppers are very hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying peppers and cooking pepper. Suitable for containers. A rare variety from the USA.



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

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



[HP655-10 - Black Magic Hot Peppers](#)

85 days. Capsicum annuum. (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.



[HP2245-20 - Black Olive Hot Peppers](#)

2012 All-America Selections Winner!

80 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ornamental hot peppers. Peppers turn from purple to red when mature. The plant has green stems, green leaves with a dark purple tint, and bright purple flowers. Suitable for containers. Disease Resistant: TMV. Scoville Heat Units: 45,000.



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

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



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

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



[HP33-10 - Boldog Hungarian Spice Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Boldog Hungarian Spice Pepper. The plant produces good yields of 5" long by 1 ½" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to dark red. The plant has green stems, green leaves, and white flowers. This pepper has a richer taste than most paprika peppers. It has a sweet spicy flavor. Excellent for making genuine Hungarian Paprika Powder. The town of Boldog is in a well known spice pepper district northeast of Budapest, Hungary. An excellent choice for home gardens. A variety from Hungary. Scoville Heat Units: 1,000.



[HP479-20 - Bolivian Rainbow Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Bolivian Rainbow Pepper. The plant produces good yields of small ¾" long by ½" wide Piquin peppers. Peppers are hot, grow upright, have thin flesh, and turn from purple, to cream-yellow, to orange, to red when mature. The plant has green stems with purple tint, green leaves with purple tint, and purple flowers. A beautiful ornamental pepper plant with all color stages on the plant at the same time. The peppers are edible. Excellent drying pepper for making seasoning powder. Suitable for containers. A variety from Bolivia. Scoville Heat Units: 29,500.



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

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



[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.



[HP2501-10 - Candlelight Mutant Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Candlelight Mutant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green spindly leaves, and white flowers. A beautiful ornamental plant for indoor pots. A rare variety from the USA.



[HP341-20 - Candlelight Pepper Seeds](#)

[1983 All-America Selections Winner!](#)

85 days. Capsicum annum. (F1) Candlelight Pepper. The plant produces good yields of 1 ½" long by 1" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental plant for indoor pots. A variety from the USA. United States Department of Agriculture PI 593565.



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

100+ days. Capsicum chinense. Open Pollinated. Caribbean Red Pepper. The plant produces heavy yields of 1 ¾" long by 2" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from light green, to orange, to bright glossy red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 400,000.



[HP40-10 - Carolina Cayenne Pepper Seeds](#)

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



[HP897-20 - Cascabel Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ¼" long by 1 ¼" wide globe-shaped hot peppers. Peppers are medium-hot, have thin skin, and turn from dark green to dark red when mature. The plant has green stems, green leaves, and white flowers. It is in dried form when seeds rattle inside the pods. Excellent drying pepper for making seasoning spice powder. A variety from the regions of Jalisco and Guerrero, Mexico. United States Department of Agriculture, PI 281383.



HP41-10 - Cascabella Pepper Seeds

85 days. Capsicum annum. 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.



HP1102-10 - Catarina Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1" long by ½" wide hot peppers. Peppers are hot and turn from green to red when they mature. Peppers are said to have a taste of berry and tobacco flavor. Excellent in salsa, soup, tamales, and other dishes. An excellent choice for home gardens. A variety from Mexico.



HP2432-20 - Cayenne Fiesta Blend Pepper Seeds

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



HP42-20 - Cayenne Large Thick Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 5" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA.



HP1561-20 - Cayenne Long Red Pepper Seeds

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



HP43-20 - Cayenne Long Slim Hot Peppers

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



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

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



[HP876-10 - Centennial Rainbow Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinating. Centennial Rainbow Pepper. The plant produces high yields of 1 ¼" long by ½" wide Pequin peppers. Peppers are hot, have medium thin flesh, grow upright, and turn from cream, to purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A very beautiful ornamental pepper plant. Suitable for containers, pots, patios, window boxes, and borders/rock gardens. A variety from the USA.



[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.



[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.



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

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



[HP873-10 - Chilcostle Rojo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 1 ¼" wide hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to brownish red, to red when mature. The plant has green stems with dark purple markings, green leaves, and white flowers. Excellent for making Mexican cuisine and moles. A variety from Oaxaca, Mexico. Scoville Heat Units: 30,000.



[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.



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

85 days. Capsicum annum. Open Pollinated. Chile de Arbol de Baja California Pepper. The plant produces good yields of 4" long hot peppers. Peppers are medium hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown on a communal farm south of Guerrero Negro. A variety from Guerrero Negro, Mexico.



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

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



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

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



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

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



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

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



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

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



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

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



[HP483-10 - Chinese Five Color Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple, to cream, to pale yellow, to orange, to red when mature. The plant has green stems with purple markings, green leaves with purple veins, and purple flowers. A very beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from China. Scoville Heat Units: 30,000.



Lot No: R

Germination: 85%

Test Date: 05/23

[HP57-10 - Chinese Multi Color Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Chinese Multi Color Pepper. The plant produces good yields of 1" long Piquin peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from purple, to cream, to yellow, to orange, then red when mature. The plant has beautiful dark purplish green leaves. A beautiful ornamental house plant. A variety from China.

[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.



[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 annum. 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.



[HP2509-10 - Coban Orange Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Coban Orange Pepper. This small plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. It is similar to the Coban Pepper, but maturing to orange instead of red. A variety from Guatemala. Scoville Heat Units: 50,000.

[HP59-10 - Cobra Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Cobra Pepper. The plant produces high yields of 6" long by ½" wide snake shaped Cayenne peppers. Peppers are very hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from India.



[HP2274-20 - Cocula Hot Peppers](#)

75 days. Capsicum annum. (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 annum. (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.



[HP678-10 - Costeno Amarillo Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Costeno Amarillo Pepper. The plant produces good yields of 3 ½" long by ½" wide Cayenne peppers. Peppers are mildly hot, have a thin flesh, and turn from green, to golden yellow, to deep orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemon citrus flavor! Excellent drying pepper for making seasoning spice powder, hot sauce, salsa, yellow moles, soups, and stews. Used in Mexican cuisine to give yellow color to sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 2,500.



HPLC Test Results: #11

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

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



[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

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

75 days. Capsicum annum. Open Pollinated. Costeno Pepper. The plant produces good yields of 3" long by ¼" wide Cayenne peppers. Peppers are medium hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder, hot sauce, and salsa. In Mexican cuisine used to give red color to sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 12,000



[HP2354-10 - Criolla de Cocina Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Criolla de Cocina Pepper. The plant produces good yields of 3" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. These blocky peppers are sweet with a smidge of heat and great stuffing pepper. Excellent drying pepper for making seasoning spice powder. A variety from Nicaragua.



[HP2355-10 - Cumari do Para Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Cumari do Para Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, 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 spice powder. A very rare from Brazil.



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



[HP67-10 - Czechoslovakian Black Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Czechoslovakian Black Pepper. The plant produces good yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thick flesh, and turn from green, to black, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and purple flowers. Excellent for making salsa. A variety from the Czech Republic. Scoville Heat Units: 1,000.



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

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



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

75 days. Capsicum annuum. Open Pollinated. Demre Pepper. The plant produces good yields of 6" long by 1" wide Cayenne peppers. Peppers are hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, stir-fries, making salsa, hot sauce, drying, and for making seasoning spice powder. A variety from Turkey. Scoville Heat Units: 29,811.



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

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



HPLC Test Results: #11

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

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



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

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



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

77 days. Capsicum annuum. (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.



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

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



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

75 days. Capsicum annuum. Open Pollinated. Dragons Back Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are medium hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, stir-fries, and for making salsa, chile powder, and hot sauce. It is named after the mountain Dragon's Back, which is located south of Hong Kong. The Dragons Back is located along the Li River near Guilin and curves majestically around the contours of the mountains like the scales of a dragon's back. A variety from China. Scoville Heat Units: 5,000.



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

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



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

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



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

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



[HP2357-10 - Esplette Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Esplette Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Cayenne peppers. Peppers are medium hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are sweet with a smidge of heat. Excellent drying pepper for making Paprika Powder. An heirloom variety from Spain.



[HP687-10 - Ethiopian Brown Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Ethiopian Brown Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder and barbecue sauce. Also known as Brown Berbere. A variety from Ethiopia. Scoville Heat Units: 36,000.



[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.



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

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



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

85 days. Capsicum annuum. (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.



[HP81-10 - Filius Blue Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. This small compact plant produces good yields of ¾" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple to red when mature. The plant has green stems, violet-tinged green leaves, and blue flowers. A beautiful ornamental plant. Suitable for landscaping projects, containers, pots, patios, and small gardens. A variety from the USA. Scoville Heat Units: 58,000.



[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.



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

2015 All-America Selections Winner!

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



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.



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

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



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

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



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

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



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

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



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

75 days. Capsicum annum. Open Pollinated. Gochugaru Pepper. The plant produces good yields of 4 ½" long by ¾" wide Cayenne peppers. Peppers are medium hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are super sweet with heat. Excellent drying pepper for making Paprika Powder and used to make kimchi. A variety from Korea.



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

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



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

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

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

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



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

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



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

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



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

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



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

85 days. Capsicum annuum. Open Pollinated. Hanjiao HJ10 Afterglow Pepper. The plant produces high yields of 8" long by ¾" wide Cayenne peppers. Peppers are medium hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great in salads, rice & beans, stuffed and salsa. It was developed by the Chinese Space Agency by growing them in space in the 1980s. Also known as the Afterglow Space Chile. A variety from China. Scoville Heat Units: 6,000.



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

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the marketplaces in Hanoi, Vietnam.



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

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



[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.



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

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



[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.



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

2007 All-America Selections Winner!

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



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

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



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

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



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

77 days. Capsicum annuum. (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.



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

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" 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 annuum. Open Pollinated. The plant produces good yields of blocky hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent canning, pickling, and frying. The name came about in honor of a friend's Hungarian mother. A variety from Hungary.

[HP117-10 - Hungarian Paprika Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 4 ¼" long by 1" wide hot peppers. Peppers are sweet and spicy and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This paprika variety has been developed to its finest quality. A good source of Vitamin C. It has excellent color and is sweet and spicy. Excellent for drying and for making Genuine Hungarian Paprika Powder. A variety from Hungary.



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

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



[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 ½" long by 1 ½" wide banana peppers. Peppers are sweet with a tint of spicy flavor, have thick walls, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for those who just want a tint of hotness for pickling, frying, or stuffing. A variety from the USA. United States Department of Agriculture, PI 592812.



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

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



[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.



[HP2365-10 - Island Hellfire Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Island Hellfire Pepper. The plant produces high yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are very hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are usually used when green but can be used when red. Great for fresh salsa. Excellent drying pepper for making seasoning spice powder and stir-fry. A variety from the USA.



[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.



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

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



HPLC Test Results: #6

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

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



[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 annuum. 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 annuum. Open Pollinated. Jalapeno Traveler Pepper. The plant produces high yields of 3" long by 1 1/2" 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.



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

85 days. Capsicum annuum. Open Pollinated. Japones Pepper. The plant produces good yields of 3" x 3/4" Cayenne peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder, pepper flakes, and stir-fry. Excellent choice for home gardens and market growers. A variety from Japan.



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

85 days. Capsicum annuum. Open Pollinated. Jersey Long Hots Pepper. The plant produces high yields of 10" long by 1 1/2" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. A good drying pepper for making seasoning spice powder. Excellent for frying, roasting, and stir-fry. A variety from the USA.

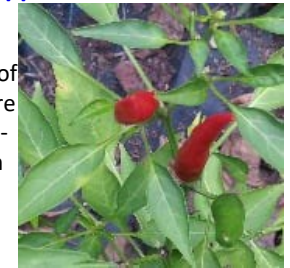
[HP1956-20 - Joe's Round Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3/4" diameter round hot peppers. Peppers are very hot and turn from green to red when mature. Excellent for pickling or making salsa. Also makes a beautiful ornamental plant. A variety from Calabria, Italy.



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

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long by 1/2" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to red when mature. The plant has green stems and green leaves. Excellent cooking and drying pepper. A variety from Queens, New York, USA.



[HP2368-10 - Kalocsa Paprika Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Kalocsa Paprika Pepper. The plant produces good yields of 6 1/2" long by 1 1/4" wide Paprika peppers. Peppers are mildly hot, have medium thin flesh, and turn from green, to brown, to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making a high quality Hungarian Paprika. Pepper is named after the famous Paprika City of Kalocs, Hungary.



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

85 days. Capsicum annuum. (F1) The plant produces good yields of 4 1/2" long by 3/4" wide hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Perfect choice for home gardens and market growers. A variety from South Korea. United States Department of Agriculture, PI 508433.



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

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



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

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



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

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



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

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



HPLC Test Results: #3

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

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



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

85 days. Capsicum annuum. Open Pollinated. Lal Mirch Pepper. The plant produces good yields of 2 ½" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white stems. A variety from India.



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

85 days. Capsicum annuum. 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.



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

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



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

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



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

2017 All-America Selections Winner!

75 days. Capsicum annuum. (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



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

75 days. Capsicum annuum. (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.



[HP148-10 - Marbles Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Marbles Pepper. The plant produces good yields of ½" long by ½" wide round hot peppers. Peppers are medium hot, grow upright in clusters, have thick flesh, and turn from green, to cream, to yellow, to purple, to red when mature. Peppers resemble marbles. A very beautiful and attractive ornamental plant suitable for house plants or patio. Developed by Oregon State University in the USA.



[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.



[HP371-10 - Masquerade Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Masquerade Pepper. The plant produces good yields of 2 ½" long by ¼" wide hot peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green, to purple, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. A beautiful ornamental pepper plant suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from the USA.



[HP2522-10 - Mellow Star Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Mellow Star Pepper. The plant produces heavy yields of 4" long by 1 ¼" wide hot peppers. Peppers are mildly 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 frying and stir-fry. A variety from Japan. Disease Resistant: PVY.



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

85 days. Capsicum annuum. (F1) The plant produces good yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA. Disease Resistant PVY, TEV, TMV.



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

75 days. Capsicum annuum. Open Pollinated. Mombasa Pepper. The plant produces high yields of 6" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A rare variety from Africa.



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

75 days. Capsicum annuum. Open Pollinated. New Delhi Long Pepper. The plant produces good yields of 4" long by ½" wide hot peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry. Great drying pepper for making hot pepper flakes and seasoning spice powder. A variety from India.

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

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



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

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



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

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



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

90 days. Capsicum annuum. 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.



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

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



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

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1 1/2" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.



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

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



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

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



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

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



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

90 days. Capsicum annum. 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.



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

75 days. Capsicum annum. Open Pollinated. NuMex Lumbre Pepper. The plant produces good yields of 7" long by 1" wide Anaheim peppers. Peppers are very hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This variety is similar to NuMex Barker's but a lot hotter. It is the hottest Anaheim variety, Excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-fry. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA.



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

90 days. Capsicum annum. 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.



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

90 days. Capsicum annum. 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.



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

85 days. Capsicum annum. 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.



[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.



[HP2523-10 - Onza Orange Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Onza Orange Pepper. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are medium 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 frying and stir-fry. A good drying pepper for making seasoning spice powder. A variety from Mexico.

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

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.



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

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



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

75 days. Capsicum annuum. Open Pollinated. Ortega Pepper. The plant produces good yields of 7" long by 1 ½" wide Anaheim peppers. Peppers are mildly hot, have medium thick flesh, turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Ortega is a special stock of Anaheim TMR 23 selected by Ortega Chile Company. Excellent for stuffing, grilling, roasting, stews, and sauces. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.

[HP2458-10 - Paquime Pepper Seeds](#)

70 days. Capsicum annuum. (F1) Paquime Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ½" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. These high-quality peppers are medium hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, stuffing, grilling, or making poppers. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: N, PVY.



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

85 days. Capsicum annuum. 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 Japaeo 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.



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

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



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

75 days. Capsicum annuum. 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 annuum. 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.



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

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



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

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



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

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



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

75 days. Capsicum annuum. 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.



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

85 days. Capsicum annum. Open Pollinated. Prik Chi Faa Pepper. The plant produces good yields of 5" long by ¼" wide Cayenne peppers. Peppers are medium hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine for spicing up soups, sauces, salsa, curries, stir-fries, and for making seasoning spice powder. A variety from Thailand.



[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.



[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.



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

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



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

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



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

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



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

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



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

2018 All-America Selections Winner!

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



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

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



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

85 days. Capsicum annuum. 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.



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

75 days. Capsicum annuum. 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 annuum. 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.



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

85 days. Capsicum annuum. Open Pollinated. Ring of Fire Pepper. The plant produces high yields of 6" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder and pepper flakes. Also good for fresh salsa. A variety from the USA.



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

85 days. Capsicum annuum. 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.



[HP1885-10 - Sahuaro Pepper Seeds](#)

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



[HP1887-10 - San Ardo Hot Peppers](#)

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



[HP1100-20 - Sandia Pepper Seeds](#)

75 days. Capsicum annuum. 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 annuum. 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.



[HP392-10 - Santo Domingo Pueblo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 1/2" long by 1" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Santo Domingo, New Mexico. United States Department of Agriculture, PI 645492.



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

75 days. Capsicum annuum. 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.



[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 annum. Open Pollinated. The plant produces heavy yields of 2 ¼" long by ½" 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



HP2091-10 - Skyline Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Skyline Pepper. The plant produces high yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian dishes. United States Department of Agriculture PI 508435. A variety from South Korea.



HP308-10 - Small Thai Chili Hot Peppers

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



HP2529-10 - Spaghetti Albino Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Spaghetti Albino Pepper. The plant produces high yields of 10" long by ½" 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.



HP397-10 - Sport Pepper Seeds

85 days. Capsicum annum. 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.



HP226-10 - Super Chili Pepper Seeds

1988 All-America Selections Winner!

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



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

75 days. Capsicum annum. Open Pollinated. This compact ornamental plant produces high yields of 1 ½" long by ½" wide Thai hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white stems. Excellent for soups, chilis, Chinese dishes, Thai dishes, and making hot sauces. Suitable for containers. An excellent choice for home gardens. A variety from Vietnam. Scoville Heat Units: 50,000.



[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.



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

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



[SP387-20 - Sweet and Spicy Pepper Mix Seeds](#)

70 - 85 days. Capsicum annum. Open Pollinated. Sweet and Spicy Pepper Mix. The plants produce good yields of a great mix of both sweet and spicy peppers. The mix includes Cal Wonder Sweet Peppers, Large Red Cherry Sweet Peppers, White Bell Sweet Peppers, Orange Bell Sweet Peppers, Golden Cal Wonder Sweet Peppers, and Hungarian Hot Wax Peppers. Peppers turn from green to red, yellow, and white when they mature. Excellent for salads, stuffing, and cooking. A variety from the USA.



HPLC Test Results: #10

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

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



[HP2531-10 - Sweet Imposter Pepper Seeds](#)

85 days. Capsicum chinense. Open Pollinated. Sweet Imposter Pepper. The plant produces good yields of 2" long by 1 ¼" wide Habanero peppers. Peppers with no heat, have medium thick flesh, and turn from green to orange when mature. It looks and tastes like a real Habanero Pepper, but has no heat. 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.



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

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



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

85 days. Capsicum annuum. Open Pollinated. Szechuan Pepper. The plant produces good yields of 5" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. Asian Vegetable & Development Center, Taiwan. PBC 74. A variety from Taiwan.



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

75 days. Capsicum annuum. Open Pollinated. Takanotsume Pepper. This early maturing plant produces good yields of 3" long by ¼" wide Cayenne peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Also known as Hawk Claw Chile because of its talon shape. It is one of the most popular varieties in Japan. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. United States Department of Agriculture PI 593483. A variety from Japan.



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

85 days. Capsicum annuum. 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.



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

75 days. Capsicum annuum. (F1) The plant produces heavy yields of extra large 4 ¾" long by 1 ¾" 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.



[HP2201-10 - Texas Chiltepin Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Texas Chiltepin Pepper. The plant produces high yields of ¼" long by ¼" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green, to orange to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. An earlier producing Chiltepin that is suitable for Northern gardens. Suitable for small gardens, patio gardening, raised gardens, and container gardening. A rare wild variety from Wimberly, Texas, USA.



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

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



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

85 days. Capsicum annum. (F1) Thai Dragon Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Used in Thai and Vietnamese cuisine. An excellent choice for home gardens and market growers. Scoville Heat Units: 100,000.



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

75 days. Capsicum annum. Open Pollinated. Thai Giant Orange Pepper. The plant produces good yields of 4" long by ¾" wide Cayenne peppers. Peppers are medium hot, have thin flesh, grow upright in clusters, and turn from pale green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



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

75 days. Capsicum annum. Open Pollinated. Thai Giant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. Suitable for containers. A variety from Thailand.



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

85 days. Capsicum annum. Open Pollinated. Thai Hot Ornamental Pepper. The plant produces good yields of 1" long by ¼" wide Pequin peppers. Peppers are very hot, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This edible pepper is used in Oriental dishes and stir-fry. A good drying pepper for making seasoning spice powder. Perfect house plant and suitable for containers. A variety from Thailand. Scoville Heat Units: 100,000.



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

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of ½" long hot Tabasco-type peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. The plant averages 200 fruits per plant. Great for salsa, pickling, drying, and making hot sauce. Also used in many Oriental dishes. Suitable for small gardens and containers. A variety from Thailand.



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

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



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

85 days. Capsicum annum. Open Pollinated. Thai Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers can be dried and used for making hot pepper sauce. Peppers are used in many Oriental dishes. A beautiful ornamental pepper plant that is suitable for border planting and containers. A variety from Thailand. United States Department of Agriculture, PI 547069.



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

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



[HP749-20 - Tiny Samoa Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. This small plant produces high yields of ¾" long by ¼" wide Pequin hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible ornamental for indoor plants, containers, pots, patios, hanging baskets, and small gardens. A variety from Samoa.



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

90 days. Capsicum annum. (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.



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

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



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

85 days. Capsicum annum. 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.



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

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



[HP1007-20 - Turkish Cherry Hot Peppers](#)

90 days. Capsicum annum. The plant produces good yields of 1 ¼" long by 1 ¾" wide Cherry hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salads and pickling. A variety from Turkey.

HPLC Test Results: #16

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

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



[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.



[HP884-10 - Venezuela Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Venezuela Pepper. The plant produces good yields of ½" long by ½" wide Pequin peppers. Peppers are very hot, have medium thin flesh, grow in clusters, and turn from green, to dark purple (almost black), to red when mature. The plant has dark purple stems, green dark purple leaves, and violet purple flowers. A beautiful edible Ornamental pepper plant. Excellent drying pepper and great for making seasoning spice powder. Suitable for containers, pots, patios, hanging baskets, and small gardens. United States Department of Agriculture, PI 593598. A rare variety from Venezuela.



[HP836-10 - Vietnamese Multi-Color Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Vietnamese Multi-Color Pepper. The plant produces good yields of ¾" long by ½" wide Pequin peppers. Peppers are medium hot, have medium thin flesh, grow upright, and turn from purple, to lavender, to honey, to orange, to red when mature. The plant has purple stems, purple leaves with green markings, and violet flowers. A beautiful ornamental plant. A variety from Vietnam.



[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.

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

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



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

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by ¾" wide conical shape hot peppers. Peppers are hot and turn from green, to orange, to dark purple when they mature. The plant has green stems, green leaves, and white flowers. Perfect for containers. Developed by Mario Dadomo of Parma, Italy. A very rare variety from Africa.

[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.



[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.

