

# Aji Hot Peppers

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

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



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

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



**HPLC Test Results: #14**

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

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



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

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



**HPLC Test Results: #14**

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

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



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

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



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

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



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

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



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

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



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

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 3/4" long by 1 1/2" wide wrinkled hot peppers. Peppers turn from green to orange, to red when mature. The plant has green stems, light green leaves, and white flowers. Peppers have little or no heat but have the same flavor as the Habanero. A popular variety used in dishes in Central and South America.



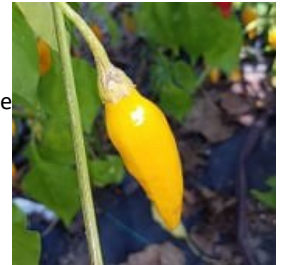
### [HP6-10 - Aji Dulce Pepper Seeds \(Strain 6\)](#)

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



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

85 days. Capsicum baccatum. Open Pollinated. Aji Habanero Pepper. The plant produces high yields of 2 1/2" long by 3/4" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green, to yellow, to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from Mexico.



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

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



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

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



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

75 days. Capsicum annum. Open Pollinated. Aji Mirasol Pepper. The plant produces good yields of 4 1/4" long by 3/4" 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.



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

90 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 1 1/2" long by 1/2" wide hot peppers. Peppers are hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Word meaning "Monkey Chile". A variety from the jungles of Peru.



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

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



**HPLC Test Results: #5**

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

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



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

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



### [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.



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

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

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

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



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

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



### [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**

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

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



**HPLC Test Results: #2**

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

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



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

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



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

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



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

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



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

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

