

All American Selection Hot Peppers

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

2017 All-America Selections Winner!

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



[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 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.



[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.



[HP1897-10 - Black Pearl Pepper Seeds](#)

2006 All-America Selections Winner!

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



[HP2468-10 - Cajun Belle Hot Peppers](#)

2010 All-America Selections Winner!

61 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" tall by 2" wide bell peppers with a mild spicy taste. Peppers are mildly hot and turn from light green to red when mature. Just the right heat for those who want a spicy pepper that is not too hot. Excellent for salsas, salads, and stir-fry dishes. A variety from the USA. Scoville Heat Units: 100.



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

1983 All-America Selections Winner!

85 days. Capsicum annuum. (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.



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

2017 All-America Selections Winner!

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



[HP1138-10 - Chilly Chili Pepper Seeds](#)

2002 All-America Selections Winner!

90 days. Capsicum annuum. (F1) Chilly Chili Pepper. The plant produces high yields of 2" long hot peppers. Peppers are hot, grow upright, and turn from greenish yellow, to orange, to red when mature. A beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens.



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

2015 All-America Selections Winner!

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



[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.



[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.



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

2015 All-America Selections Winner!

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



[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.



[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.



[HP2463-10 - Onyx Red Ornamental Pepper Seeds](#)

2018 All-America Selections Winner!

110+ days. Capsicum annuum. Open Pollinated. Onyx Red Ornamental Pepper. This small compact plant produces high yields of small hot peppers. The peppers are medium hot, have thin flesh, and turn from black to shiny red when mature. This beautiful ornamental plant has black stems, blackish purple, and violet flowers. Heat Tolerant. Suitable for containers, patios, hanging baskets, and window boxes. A variety from the USA.



[HP226-10 - Super Chili Pepper Seeds](#)

1988 All-America Selections Winner!

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

