

Peppers (Hot)

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

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



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

2006 All-America Selections Winner!

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



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

75 days. Capsicum annuum. (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.



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

2012 All-America Selections Winner!

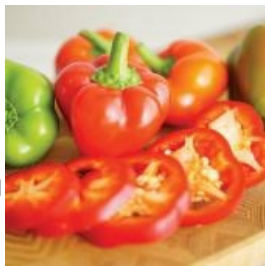
70 days. Capsicum annuum. (F1) Cayennetta Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers are hot and turn from green to glossy red when mature. Heat Tolerant. Cold Tolerant. Suitable for containers, patios, balconies, and small gardens. An excellent choice for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



[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.



[HP2036-10 - Compadre Hot Peppers](#)

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



HP2441-10 - Crackle Hot Peppers

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



HP856-10 - Hidalgo Pepper Seeds

85 days. Capsicum annum. 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.



HP368-10 - Kori Sitakame Hot Peppers

85 days. Capsicum annum. 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.



HP2439-20 - Nadapeno Pepper Seeds

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



HP2237-20 - NuMex Easter Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of small hot peppers. They are hot and turn from lavender, light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Grows in clusters of 4 to 6 peppers. Does well in hot and humid environments. A beautiful edible dwarf ornamental suitable for containers, pots, patios, and small gardens. Drought Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



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.



[HP2428-20 - NuMex Trick or Treat Habanero Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers have no heat! They turn from green to orange when they mature. The flavor and aroma of the pepper are equal to a hot habanero. Excellent for salsa! 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.



[HP2463-10 - Onyx Red Ornamental Hot Peppers](#)

2018 All-America Selections Winner!

110+ days. Capsicum annuum. Open Pollinated. 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 they 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.



[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.

