

Paprika

[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.



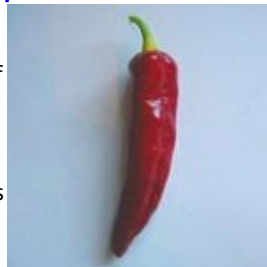
[SP204-10 - Feherozon Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Feherozon Pepper. The plant produces good yields of huge 5" long by 3 ½" wide sweet bell peppers. Peppers have thick flesh, turn from creamy white, to orange, to red when mature. It can be used at either color stage. This variety has thick walls. Great for salads, stuffing, and making Hungarian Paprika powder. Excellent in salads, sauteed or stuffed. 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.



[SP222-10 - Hungarian Spice Paprika Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Hungarian Spice Paprika Pepper. The plant produces heavy yields of 4 ½" long by 1 ½" wide sweet paprika peppers. Peppers turn from green to red when they mature. It is one of the finest quality strains for making Hungarian Paprika. Excellent color and is ideal for grinding into Paprika powder. A variety from Hungary.



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

75 days. Capsicum annuum. 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.

