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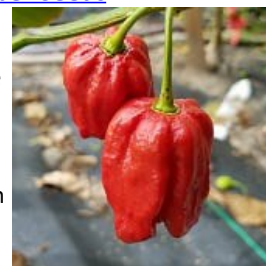
HP2212-10 - 7 Pot DouglaH Habanero Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. 7 Pot DouglaH Habanero Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to dark brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is said to provide enough heat to spice up 7 pots of stew. This is one of the rarest and hottest of the 7 pod strains! Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 1,450,000.



HP2015-10 - 7 Pot Red Habanero Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Red Habanero Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is said to provide enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 900,000.



HP320-10 - Achar Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Achar Pepper. The plant produces good yields of 3 ¼" 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.



HP321-20 - 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-type 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.



HPLC Test Results: #14

HP1828-10 - Acoma Hot Peppers

85 days. Capsicum annuum. Open Pollinated. 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.



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.



[HP358-20 - African Fish Pepper Seeds](#)

85 days. Capsicum annum. 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.



[HP1-10 - African Pequin Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. African Pequin Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Good for drying. A rare variety from Sudan. United States Department of Agriculture, PI 555649.



HPLC Test Results: #11

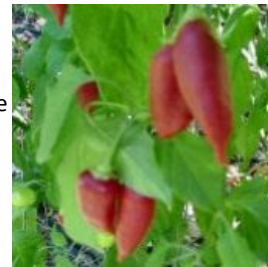
[HP1207-10 - Aji Amarillo Pepper Seeds \(Strain 1\)](#)

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 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.



[HP3-20 - 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

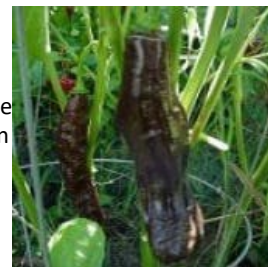
[HP1573-10 - Aji Bolivian Marble Pepper Seeds](#)

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.



[HP6-20 - Aji Dulce #2 Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. 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.



[HP1299-20 - Aji Dulce Pepper Seeds \(Strain 2\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ¾" long by 1 ½" 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.



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

90 days. Capsicum chinense. Open Pollinated. Aji Limo Pepper. The plant produces good yields of 2 ½" 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.



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

75 days. Capsicum annum. 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.



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

90 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" 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

[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.

[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.



[HP780-20 - 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.



[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.



[HP2478-20 - Aleppo Hot Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" tall peppers. Peppers are medium hot 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. A variety from Aleppo, Syria. Scoville Heat Units: 10,000.



HP24-20 - Almapaprika Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Almapaprika Pepper. The plant produces good yields of 2" long by 2" wide hot cherry peppers. Peppers are medium-hot 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. A variety from Hungary. United States Department of Agriculture, PI 543809. Scoville Heat Units: 10,000.



HP2456-10 - Alter Ego Hot Peppers

85 days. Capsicum annum. (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.



HP2470-20 - Altiplano Hot Peppers

77 days. Capsicum annum. (F1) 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 produce 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 annum. (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.



HP543-10 - Amazon Bomb Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by ¾" wide Habanero 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. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder.



HP482-20 - Ammazzo Hot Peppers

85 days. Capsicum annum. 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.



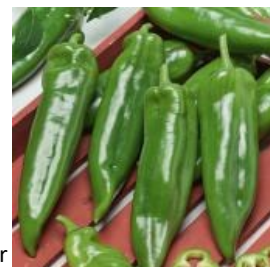
HP302-20 - Anaheim Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 7" long by 1" wide hot 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.



HP1302-20 - Anaheim M Hot Peppers

85 days. Capsicum annum. 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.



HP10-20 - Anaheim TMR 23 Hot Peppers

85 days. Capsicum annuum. Open Pollinated. 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.



HP1130-20 - Ancho 101 Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 2 ½" wide hot peppers. Peppers are mildly hot, turn from dark green to red when mature. The plant has green stems, green stems, 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.



HP415-20 - Ancho Gigantea Hot Peppers

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 2 ¼" wide hot peppers. Peppers are mildly hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing. A variety from Mexico.



HP328-10 - Ancho Gigantia Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good 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, roasting, seasoning spice powder, and making mole sauces. A variety from the USA.



HP1999-20 - Ancho Grande Hot Peppers

85 days. Capsicum annuum. 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.



HP1304-20 - Ancho Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of large 6" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green stems, and white flowers. A variety from Mexico.



HP270-10 - Ancho Mexican Large Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" 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.



HP1888-20 - Ancho Poblano Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of heart-shaped hot 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. A variety from Mexico.



HP12-10 - Ancho Ranchero Hot Pepper Seeds

70 days. *Capsicum annuum*. (F1) Ancho Ranchero Peppers. This early maturing plant produces heavy yields of 5" long by 3 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. The plant provides excellent cover to prevent sunscald. Excellent for stuffing, roasting, and mole seasoning spice. A variety from the USA. Disease Resistant: TMV.



HP13-20 - Ancho San Luis Hot Peppers

85 days. *Capsicum annuum*. Open Pollinated. 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.



HP1272-10 - Angkor Sunrise Hot Peppers

100+ days. *Capsicum frutescens*. Open Pollinated. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from cream to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco plant. Excellent for making hot sauce. Suitable for containers. A variety from Cambodia.



HP2474-10 - Apocalypse Scorpion Pepper Seeds

90 days. *Capsicum chinense*. Open Pollinated. Apocalypse Scorpion Pepper. The plant produces high yields of 3" long wrinkled Habanero peppers with a scorpion stinger tail. Peppers are extremely hot, have bumpy medium-thick flesh, and turn from green to bright 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. The pepper was developed in 2015 by growers in Italy. One of the World's Hottest Peppers! It is said to be as hot as the Carolina Reaper. A variety from Italy. Scoville Heat Units: 1,600,000.



HP2483-10 - Armageddon Hot Peppers

75 days. *Capsicum chinense*. (F1) 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 Hot Peppers

85 days. *Capsicum annuum*. Open Pollinated. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers are very hot, 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.



[HP2194-10 - Australian Lantern Red Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Australian Lantern Red Pepper. The plant produces good yields of $\frac{3}{4}$ " long by $\frac{1}{2}$ " wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, salsa, hot sauce, and seasoning spice powder. A variety from Australia.



[HP2471-10 - Impala Pepper Seeds](#)

77 days. Capsicum annuum. (F1) Impala Pepper. The plant produces high yields of 3 $\frac{1}{2}$ " long by $\frac{1}{2}$ " 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.

