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### [HP280-20 - Dagger Pod Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and for making seasoning spice powder. An excellent choice for home gardens. A variety from the USA.



### [HP1948-10 - Datil Orange Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide elongated Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green, to yellow-orange, to orange when mature. The plant has fuzzy green stems, green leaves, and white flowers. It has a very distinctive smoky flavor. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from St. Augustine, Florida, USA. Scoville Heat Units: 300,000.



### [HP1073-10 - Demre Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 1" wide Cayenne 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. Excellent for pickling, frying, stir-fry, making salsa, hot sauce, drying, and for making seasoning spice powder. A variety from Turkey. Scoville Heat Units: 29,811.



### [HP2457-10 - Desperado Hot Peppers](#)

70 days. Capsicum annuum. (F1) This early maturing compact plant produces good yields of 7 ½" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Good foliage provides good protection from sun-scauld. Excellent drying, roasting, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Scoville Heat Units: 500.



**HPLC Test Results: #11**

### [HP2009-20 - Devil Serrano Hot Peppers](#)

73 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of very large 3 ¾" long by ½" wide Serrano hot peppers. Peppers are very hot and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: PVY, TEV, TMV.



### [HP2322-10 - Devil's Tongue Red Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 4" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from Pennsylvania, USA.



#### **HP880-10 - Devil's Tongue Yellow Pepper Seeds**

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Yellow Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled yellow hot peppers. Peppers are very hot and turn from green, to yellow, to golden-yellow when mature. The plant has light green stems, light green leaves, and white flowers. An excellent choice for home gardens. A variety from Pennsylvania, USA.



#### **HP2027-20 - Devil's Yellow Hot Peppers**

95 days. Capsicum chinense. Open Pollinated. This compact plant produces high yields of round hot peppers. The plant produces hundreds of small peppers! Peppers are extremely hot and turn from green to yellow when they mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling. If you've never grown these hot peppers before then you definitely need to grow them in your garden. Scoville Units: 500,000.



#### **HP71-10 - Dhanraj Hot Peppers**

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The shape and size of peppers will vary. The plant has green stems, green leaves, and white flowers. A variety from India.



#### **HP2184-10 - Diente de Perro Hot Peppers (Type 3)**

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Guatemala. United States Department of Agriculture PI 555636 Type 3. Scoville Heat Units: 48,000.



#### **HP1978-10 - Don Emilio Pepper Seeds**

81 days. Capsicum annuum. (F1) Don Emilio Pepper. The plant produces good yields of 5 ½" long x 2 ¼" wide very dark glossy green (nearly black) hot peppers. Peppers are mildly hot and turn from dark glossy green to red when mature. The plant has green stems, green leaves, and white flowers. A great roasting and stuffing pepper. A variety from the USA. Scoville Heat Units: 1,000.



#### **HP2010-20 - Don Picoso Hot Peppers**

77 days. Capsicum annuum. (F1) The plant produces heavy yields of Serrano-type hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. The plant produces peppers continuously all season long. Excellent choice for home gardens, market growers, and open field production.



#### **HP1943-10 - Doomsday Hot Peppers**

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from green, to orange, then red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from South Africa.



#### **HP879-10 - Dragon's Claw Hot Peppers**

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 8 ½" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers curled at the lower end resembling a claw. Excellent drying pepper and great for making salsa and hot sauce. A variety from the USA. Scoville Heat Units: 75,000.

