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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 Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Datil Orange Pepper. 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.



[HP2511-10 - Death Naga Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Death Naga Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. A rare variety from India.

[HP2512-10 - Death Spiral Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Death Spiral Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide elongated Habanero peppers. Peppers are extremely 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 for making salsa, pickling, and hot sauce. It has patterns of spiral pumps going around the pod. This is a fairly new variety so it may throw off pods of differing colors and shapes. A rare variety from the United Kingdom.



[HP1073-10 - Demre Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Demre Pepper. The plant produces good yields of 6" long by 1" wide Cayenne 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-fries, 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-scald. 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 annum. (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.



[HP2296-10 - Devil's Tongue Chocolate Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Chocolate Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to chocolate 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 variety from Pennsylvania, USA.



[HP2322-10 - Devil's Tongue Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Red Pepper. The plant produces good yields of 4" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely 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.



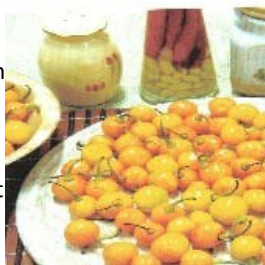
[HP880-10 - Devil's Tongue Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Yellow Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely 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 rare 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 annum. Open Pollinated. The plant produces good yields of 3 ¾" 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.



[HP2356-10 - Diablo Rojo Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Diablo Rojo Pepper. The plant produces high yields of 4" long by 1 ¼" wide elongated Habanero 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 white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare variety developed in the USA.

[HP2184-10 - Diente de Perro Hot Peppers \(Type 3\)](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¾" 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.



HP2538-10 - Dragon Cayenne Pepper Seeds

70 days. *Capsicum annuum*. Open Pollinated. Dragon Cayenne Pepper. This early maturing plant produces high yields of 4" long by 1" wide Cayenne peppers. Peppers are hot, have thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. It is five times hotter than the Jalapeno Pepper. Excellent for stir-fry and good drying pepper for making pepper flakes and seasoning spice powder. A variety from the USA.



HP2513-10 - Dragons Back Pepper Seeds

75 days. *Capsicum annuum*. Open Pollinated. Dragons Back Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are medium hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, stir-fries, and for making salsa, chile powder, and hot sauce. It is named after the mountain Dragon's Back, which is located south of Hong Kong. The Dragons Back is located along the Li River near Guilin and curves majestically around the contours of the mountains like the scales of a dragon's back. A variety from China. Scoville Heat Units: 5,000.



HP2514-10 - Dragon's Breath Pepper Seeds

90+ days. *Capsicum chinense*. Open Pollinated. Dragon's Breath Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide Habanero 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 white flowers. Excellent for making salsa, pickling, and hot sauce. Reported to have more heat than the Reaper. A rare variety from India.



HP879-10 - Dragon's Claw Pepper Seeds

75 days. *Capsicum annuum*. Open Pollinated. Dragon's Claw Pepper. The plant produces good yields of 8 ½" long by 1" wide Cayenne peppers. Peppers are very 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, hot sauce, roasting, and chile powder. A variety from the USA. Scoville Heat Units: 75,000.



HP2515-10 - Faddas White Pepper Seeds

90+ days. *Capsicum chinense*. Open Pollinated. Faddas White Pepper. The plant produces good yields of 4" long by 1" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green to white when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. Created by Crossing a Bhut Jolokia Ghost Pepper with a Ghost Jami Yaki Pepper. It is not yet stable and may throw off pods of differing colors and shapes. A rare variety from India.

