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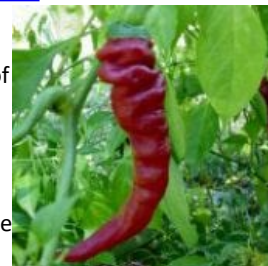
### [HP76-20 - Early Jalapeno Hot Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide hot peppers. Peppers are medium-hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers ripen 1 week earlier than other varieties. Commonly used when green color. Excellent for making salsa, pickles, and Mexican dishes. The type found in your Supermarkets! Suitable for Northern states. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Mexico. Scoville Heat Units: 5,000.



### [HP279-10 - Elephant's Trunk Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 6" long by 1" wide Cayenne hot peppers. They are medium hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers resemble an elephant's trunk. Excellent for Indian cuisine and drying pepper and for making seasoning spice powder. A variety from India. Scoville Heat Units: 6,000.



### [HP2249-10 - Emerald Fire Pepper Seeds](#)

#### **2015 All-America Selections Winner!**

65 days. Capsicum annuum. (F1) Emerald Fire Pepper. This early maturing plant produces huge yields of extra-large 4" long Jalapeno peppers. Peppers are mildly hot and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. These extra-large Jalapeno peppers have thick walls and are great for stuffing, grilling, canning, and making salsa. Scoville Heat Units: 2,500.



### [HP355-20 - Escondida Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 1" wide hot peppers. Peppers are medium-hot and sweet and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown at 5,000 feet above sea level in Escondida, New Mexico.



### [HP525-10 - Espanola Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ½" 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 for stuffing, roasting, frying, and canning. A variety from New Mexico, USA. Scoville Heat Units: 2,000.



### [HP2357-10 - Esplette Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Esplette Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Cayenne peppers. Peppers are medium hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are sweet with a smidge of heat. Excellent drying pepper for making Paprika Powder. An heirloom variety from Spain.



#### **HP687-10 - Ethiopian Brown Pepper Seeds**

85 days. Capsicum annum. Open Pollinated. Ethiopian Brown Pepper. The plant produces good yields of 5" long by 3/4" wide hot peppers. Peppers are hot, have medium thin flesh, 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 spice powder and barbecue sauce. Also known as Brown Berbere. A variety from Ethiopia. Scoville Heat Units: 36,000.



#### **HP1813-20 - Explosive Ember Hot Peppers**

85 days. Capsicum annum. (F1) The plant produces good yields of 1" long hot peppers. Peppers are hot, turn from dark purple to orange, the bright red when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental pepper plant. Perfect for containers, pots, and patios. Scoville Heat Units: 50,000.

