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### [HP86-10 - Garden Salsa Pepper Seeds](#)

85 days. Capsicum annum. (F1) Garden Salsa Pepper. The plant produces high yields of 8" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed specifically for making salsa and Picante sauce. A variety from the USA. Disease Resistant: TMV. Scoville Heat Units: 5,000.



### [HP1076-10 - Gekikara Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from Japan.



### [HP2473-10 - Genghis Khan Brain Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Genghis Khan Brain Pepper. The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are extremely hot, have bumpy medium-thick flesh, and turn from green to deep 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. It is said to be even hotter than the 7-Pot Brain Strain. Many say that it could be just as hot as the Carolina Reaper. A variety from Italy. Scoville Heat Units: 1,500,000.



### [HP87-20 - Georgia Flame Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Georgia Flame Pepper. The plant produces high yields of 8" long x 2" wide hot peppers. Peppers are mildly hot, have thick crunchy flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from the Republic of Georgia. Scoville Heat Units: 1,500.



### [HP2243-20 - Giant Ristra Pepper Seeds](#)

#### **2014 All-America Selections Winner!**

80 days. Capsicum annum. (F1) Giant Ristra Pepper. The plant produces high yields of 7" long elongated hot peppers. The plant has green leaves, green stems, and white flowers. They look like Marconi sweet peppers but have the heat of a Cayenne. Perfect for roasting. Excellent choice for home gardens and market growers. Disease Resistant: TMV. Scoville Heat Units: 50,000.



### [HP89-20 - Giant Thai Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. A variety from the USA.



#### **HP1907-10 - Gigantia Jalapeno Hot Peppers**

68 days. Capsicum annum. (F1) This early maturing plant produces good yields of 5" long hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to scarlet red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. Favorite type for slicing, stuffing, grilling, or pickling. Good for making salsa. Ideal for cutting in half and filling with cheese. Excellent choice for home gardens. A variety from the USA.



#### **HP90-20 - Goat's Horn Hot Peppers**

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 3" long by 3/4" wide Cayenne-type peppers. Peppers turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Also known as Sweet Spanish Long. United States Department of Agriculture, PI 321003. Scoville Heat Units: 50,000.



#### **HP91-20 - Golden Cayenne Hot Peppers**

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 50,000.



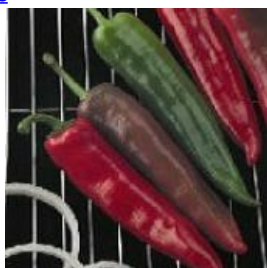
#### **HP463-20 - Golden Greek Pepperoncini Pepper Seeds**

62 days. Capsicum annum. Open Pollinated. Golden Greek Pepperoncini Pepper. This early maturing plant produces high yields of 4" long by 1 1/2" wide hot peppers. Peppers are mildly hot and turn from light yellow-green to yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Should be harvested when yellow-green and pickled. Peppers are similar to those found at many salad bars, pizza parlors, and sub sandwich restaurants. These peppers are like the commercial type you see in supermarkets. Excellent in Greek salads. A variety from Greece. Scoville Heat Units: 1,000.



#### **HP1898-10 - Goliath Griller Hot Peppers**

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of 7" long by 1 1/2" wide Anaheim-type hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent grilling variety. Also used fresh, stuffed, or roasted. This variety performs better than other Anaheim hot peppers. Does well under cool growing conditions too! Scoville Heat Units: 1,000.



#### **HP1071-10 - Goliath Jalapeno Hot Peppers**

68 days. Capsicum annum. (F1) This early maturing plant produces good yields of 3 1/4" long by 1 1/2" wide hot peppers. Peppers are hot, have thick walls, and turn from glossy dark green to scarlet red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Disease Resistant: PVY, TMV.



#### **HP2252-20 - Gong Bao Hot Peppers**

85 days. Capsicum annum. (F1) The plant produces high yields of 5" long hot peppers. Peppers turn from green to red when mature. These slender thin-walled peppers can be eaten fresh, dried, or used in Chinese dishes. It is named after the popular Chinese dish. The plant produces continuously all season long. Suitable for containers. Scoville Heat Units: 9,000.



#### **HP2444-20 - Gouto Pepper Seeds**

85 days. Capsicum annum. Open Pollinated. Gouto Pepper. The plant produces good yields of 5" long by 1 1/2" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A very rare variety.

#### **HP2044-10 - Grenada Hot Peppers**

90+ days. *Capsicum chinense*. Open Pollinated. The plant produces good yields of 2" long by 1 ½" wide Habanero-type hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Seeds were collected from a small store in Grenada. A variety from Grenada.

#### **HP92-20 - Guajillo Hot Peppers**

85 days. *Capsicum annum*. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide hot peppers. Peppers are medium-hot and turn from green to an orange-red-brown color when mature. The plant has green stems, green leaves, and white flowers. Guajillo means "little gourd" for the rattling sound the seeds make in dried pods. Excellent for salsa or sauces. Also good for drying. United States Department of Agriculture, PI 281389. A variety from Mexico. Scoville Heat Units: 5,000.



#### **HP93-10 - Guam Boonies Hot Peppers**

110+ days. *Capsicum frutescens*. Open Pollinating. The plant produces good yields of ¾" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Excellent drying pepper and for making hot sauce. Similar to the Tabasco variety. A variety from the island of Guam. Scoville Heat Units: 160,000.



#### **HP2445-10 - Guampinho de Veado Hot Peppers**

85 days. *Capsicum baccatum*. Open Pollinated. This tall plant produces heavy yields of 1 ½" long by ¼" wide hot peppers. Peppers are medium-hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and creamy yellow flowers. The peppers have a nice fruity flavor with medium heat. Excellent drying pepper for making spice powder. Also known as Deer's Horn. An excellent choice for home gardens. A very rare variety from Piratini, Rio Grande do Sul, Brazil.



#### **HP2324-10 - Guapito Hot Peppers**

85 days. *Capsicum annum*. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are hot, grow in clusters, and turn from green to red mature. The plant has green stems, green leaves, and white flowers. Developed by Mario Dadomo. A variety from Parma, Italy.

