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[HP2254-10 - La Bomba Hot Peppers](#)

56 days. Capsicum annum. (F1) This early maturing plant produces high yields of 2 ¾" long by 1" wide Jalapeno hot peppers. Peppers are hot and turn from green to red when mature. Plant has green stems, green leaves, and white flowers. Plant has dense leaf canopy to help prevent against sun scald. Peppers have thick walls and are great used fresh and poppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistance: PVY.



[HP1085-10 - Lal Mirch Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Lal Mirch Pepper. The plant produces good yields of 2 ½" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white stems. A variety from India.



[HP142-20 - Laotian Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian cuisine. A variety from Laos.



[HP849-20 - Large Red Cherry Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of large 1" long by 1 ½" wide cherry-shaped hot peppers. Peppers are mildly hot, grow upright, have thick walls, and turn from green to red when mature. Excellent for pickling. United States Department of Agriculture PI 592828. A variety from the USA.



[HP993-20 - Lemon Drop Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ¾" long by ¾" wide hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to lemon yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens. A variety from Peru. United States Department of Agriculture, PI 315024. Scoville Heat Units: 19,243.



[HP145-10 - Lisa Piquin Hot Peppers](#)

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



HPLC Test Results: #16

HPLC Test Results: #2

HP369-10 - Little Elf Hot Peppers

75 days. Capsicum annum. Open Pollinated. This early maturing plant produces good yields of small $\frac{3}{4}$ " long by $\frac{1}{2}$ " wide Pequin hot peppers. Peppers are medium-hot, grow upright, have thin flesh, and turn from light green to yellow with some purple, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. A beautiful ornamental pepper plant for indoor plants and containers. A variety from Hungary.



HP2477-10 - Lone Ranger Hot Peppers

60 days. Capsicum annum. (F1) This early maturing plant produces heavy yields of very large $4\frac{1}{2}$ " long by 1" wide Serrano hot peppers. Peppers are medium hot, have very thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. It has an extra-long shelf life. Good foliage protecting peppers from sun-scald. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: BLS. Scoville Heat Units: 22,000.



HP2484-20 - Lumbre Hatch XX Pepper Seeds

80 days. Capsicum annum. Open Pollinated. Lumbre Hatch XX Pepper. The plant produces good yields of 6" long by 1" wide Anaheim-type hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This variety is similar to New Mexico types but is 2x hotter. It is the hottest Anaheim variety available, It is an excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-frying. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA. Scoville Heat Units: 18,000.

