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[HP291-10 - Tabasco Greenleaf Pepper Seeds](#)

120+ days. Capsicum frutescens. Open Pollinated. Tabasco Greenleaf Pepper. The plant produces high yields of 1 ¼" long by ¼" wide Tabasco peppers. Peppers are very hot, have medium thin flesh, grow upright in clusters, and turn from pale yellow, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce. This variety is more disease resistant than the typical Tabasco Pepper. The variety was developed by Auburn University, Alabama, USA. United States Department of Agriculture, NSL 79722. Disease Resistant: TEV.



[HP540-10 - Tabasco McIlhenny Pepper Seeds](#)

120 days. Capsicum frutescens. Open Pollinated. Tabasco McIlhenny Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide Tabasco peppers. The peppers are very hot, grow upright in clusters, and turn from light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Very productive, produces over 800 peppers on one plant. The seeds were originally obtained from Edmund McIlhenny, Jr. in 1996. Peppers are grown to make the famous Tabasco Hot Sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA.



[HP232-20 - Tabasco Pepper Seeds](#)

120 days. Capsicum frutescens. Open Pollinated. Tabasco Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light greenish-yellow to orange, to red when mature. The plant has green stems, green leaves, and white flowers. An heirloom variety dating back to 1848 which resurfaced after the Civil War and was grown to make the famous Tabasco hot sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA. United States Department of Agriculture, PI 586675.



[HP2189-20 - Tajin Pepper Seeds](#)

68 days. Capsicum annuum. (F1) Tajin Pepper. This early maturing plant produces good yields of 4" long by 1 ½" wide Jalapeno hot peppers. Peppers are medium-hot and turn from medium-dark green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa and pickling. An excellent choice for home gardens and market growers. Scoville Rating: 8,000 Units.



[HP233-10 - Takanotsume Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Takanotsume Pepper. This early maturing plant produces good yields of 3" long by ¼" wide Cayenne peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Also known as Hawk Claw Chile because of its talon shape. It is one of the most popular varieties in Japan. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. United States Department of Agriculture PI 593483. A variety from Japan.



[HP2454-10 - Takara Hot Peppers](#)

60 days. Capsicum annuum. (F1) This early maturing compact plant produces high yields of 3 ½" long by 1" wide Shishito-type hot peppers. Peppers are mildly hot and turn from light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent sauteed, in stir-fries, grilled, or eaten fresh. Suitable for home gardens, farmer's markets, and market growers. A variety from the USA.



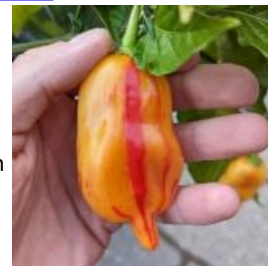
[HP234-20 - Tam Jalapeno Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long by 1" wide Jalapeno hot peppers. Peppers are mildly hot, have thick walls, and turn from green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa, canned, pickling, stuffing, roasting, and stir-fries. A good freezing variety too. The plant provides good protection from sun-scald. Heat Tolerant. Drought Tolerant. Texas A&M University (TAM) developed this variety to be milder than other Jalapenos. variety from the USA. Disease Resistant: PVY. Scoville Heat Units: 1,500.



[HP2532-10 - Tangerine Tiger Pepper Seeds](#)

120 days. Capsicum baccatum. Open Pollinated. Tangerine Tiger Pepper. The plant produces high yields of 4" long by 3" wide peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from green, to orange with red stripes, 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. It was created with an Aji Tangerine Pepper crossed with a Sugar Rush Stripey Pepper. It is not yet stable and may throw off pods of differing colors and shapes. A variety from the USA.



[HP1621-10 - Tasmanian Habanero Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Tasmanian Habanero Pepper. The plant produces good yields of 2" long by 1 1/2" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from 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. A variety from the USA. Scoville Heat Units: 175,000.



[HP2031-10 - Telica Hot Peppers](#)

75 days. Capsicum annuum. (F1) The plant produces heavy yields of extra large 4 3/4" long by 1 3/4" wide Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY, TMV.



[HP239-20 - Tepin Hot Peppers](#)

200 days! Capsicum annuum. Open Pollinated. The plant produces good yields of 1/4" pea-size hot peppers. Peppers are very hot and turn from green, to orange to red when mature. The plant has green stems, green leaves, and white flowers. Plant in pots and bring them indoors over the winter. Excellent choice for home gardens. Plants grow wild in Mexico and parts of the United States.



[HP2201-10 - Texas Chiltepin Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Texas Chiltepin Pepper. The plant produces high yields of 1/4" long by 1/4" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green, to orange to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. An earlier producing Chiltepin that is suitable for Northern gardens. Suitable for small gardens, patio gardening, raised gardens, and container gardening. A rare wild variety from Wimberly, Texas, USA.



Important Notice: Seeds can take 3 to 12 weeks to germinate at 85 F. Please follow the Planting Instructions on the website for better results.

HP1601-20 - Thai Bangkok Hot Peppers

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 2" long by ¼" wide hot peppers. Peppers are hot and turn from green to purple-tinted when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



HP2392-10 - Thai Burapa Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Thai Burapa Pepper, The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from lime green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



HP244-10 - Thai Dragon Pepper Seeds

85 days. Capsicum annum. (F1) Thai Dragon Pepper. The plant produces good yields of 2 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. Used in Thai and Vietnamese cuisine. An excellent choice for home gardens and market growers. Scoville Heat Units: 100,000.



HP2393-10 - Thai Giant Orange Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Thai Giant Orange Pepper. The plant produces good yields of 4" long by ¾" wide Cayenne peppers. Peppers are medium hot, have thin flesh, grow upright in clusters, and turn from pale green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



HP2216-10 - Thai Giant Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Thai Giant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. Suitable for containers. A variety from Thailand.



HP2307-20 - Thai Hot Culinary Pepper Seeds

90 days. Capsicum annum. Open Pollinated. Thai Hot Culinary Pepper. The plant produces high yields of 3 ½" long by ¾" wide Cayenne peppers. Peppers are very hot, grow in clusters upright, and turn from medium green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers are thin walls and easily dried. Peppers are very flavorful and perfect for cooking. A beautiful edible dwarf ornamental plant.



HP245-10 - Thai Hot Ornamental Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Thai Hot Ornamental Pepper. The plant produces good yields of 1" long by ¼" wide Pequin peppers. Peppers are very hot, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This edible pepper is used in Oriental dishes and stir-fry. A good drying pepper for making seasoning spice powder. Perfect house plant and suitable for containers. A variety from Thailand. Scoville Heat Units: 100,000.



HP1963-20 - Thai Hot Peppers (Strain 2)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of ½" long hot Tabasco-type 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. The plant averages 200 fruits per plant. Great for salsa, pickling, drying, and making hot sauce. Also used in many Oriental dishes. Suitable for small gardens and containers. A variety from Thailand.



HP827-10 - Thai Orange Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Thai Orange Pepper. The plant produces heavy yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent cooking pepper and stir-fire. A rare variety from Thailand.



HP243-20 - Thai Pepper Seeds (Strain 1)

85 days. Capsicum annum. Open Pollinated. Thai Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers can be dried and used for making hot pepper sauce. Peppers are used in many Oriental dishes. A beautiful ornamental pepper plant that is suitable for border planting and containers. A variety from Thailand. United States Department of Agriculture, PI 547069.



HP869-10 - Thai Red Pepper Seeds

90+ days. Capsicum annum. Open Pollinated. Thai Red Pepper. The plant produces heavy yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



HP403-10 - Thai Yellow Pepper Seeds

90+ days. Capsicum annum. Open Pollinated. Thai Yellow Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grows upright in clusters, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



HP2533-10 - Thors Thunderbolt Pepper Seeds

120 days. Capsicum chinense. Open Pollinated. Thors Thunderbolt Pepper. The plant produces good yields of 4" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from purple, to purple cream, to cream when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Australia.



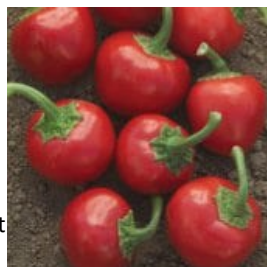
HP2534-10 - Thunder Mountain Longhorn Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Thunder Mountain Longhorn Pepper. The plant produces good yields of 15" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry, pepper flakes, and for making seasoning spice powder. A rare variety from Guizhou, China. Scoville Heat Units: 40,000.



HP2239-10 - Time Bomb Hot Peppers

68 days. Capsicum annum. (F1) This early maturing plant produces high yields of cherry hot peppers. Peppers are mildly hot and turn from dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Perfect pickling variety. A variety from the USA. Scoville Heat Units: 1,000.



HP749-20 - Tiny Samoa Hot Peppers

75 days. Capsicum annum. Open Pollinated. This small plant produces high yields of ¾" long by ¼" wide Pequin hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible ornamental for indoor plants, containers, pots, patios, hanging baskets, and small gardens. A variety from Samoa.



HP480-10 - Tobago Seasoning Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Tobago Seasoning Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero peppers. Peppers are medium 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. A variety from Trinidad & Tobago.



HP2424-10 - Tricked You Jalapeno Pepper Seeds

90 days. Capsicum annuum. (F1) Tricked You Jalapeno Pepper. The plant produces high yields of giant 4" long Jalapeno peppers. These are an improved version of the Fooled You Jalapeno Peppers. They have no heat, zero heat, but have the flavor of a Jalapeno pepper. Peppers turn from green to bright red when mature, but are usually used when green. This Jalapeno pepper has absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA. Disease Resistant: BLS.



HP1951-20 - Tricolor Variegata Hot Peppers

72 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of small hot peppers. The peppers are hot and turn from deep purple to bright red at maturity. The plant has leaves with shades of white, green, and purple in a never-ending, variegated display, with no two leaves the same. It has purple stems and purple flowers. The peppers are used as garnish or pickled. A very beautiful edible ornamental variety that can be planted in containers, pots, patios, hanging baskets, and small gardens.



HP2461-10 - Trident Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces high yields of giant 7" long by 3 ½" wide Ancho hot peppers. One of the largest Ancho peppers available. The peppers are mildly hot, have thick flesh, and turn from glossy dark green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, stuffing, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



HP1029-20 - Trifetti Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from glossy purple to red when mature. The plant has purple stems and green leaves with white markings. A beautiful edible ornamental hot pepper plant. Suitable for containers, pots, patios, hanging baskets, and small gardens.



HP846-10 - Trinidad Perfume Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Trinidad Perfume Pepper. The plant produces high yields of 1 ½" long by 1 ¼" wide Habanero peppers. Peppers are mildly hot, have medium thin flesh, and turn from light green to bright yellow when mature. The plant has light green stems, light green leaves, and white flowers. Peppers have a fantastic aroma and terrific flavor with little heat. It is an excellent drying pepper and is great for making seasoning spice powder. A variety from Trinidad & Tobago. Scoville Heat Units: 700.



HPLC Test Results: #13

HP2312-10 - Trinidad Scorpion Butch T Pepper Seeds

110 days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Butch T Pepper. The plant produces good yields of red wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to red when mature. The plant has green stems, green leaves, and creamy yellow flowers. The end resembles the Scorpion, thus the name. The Trinidad Scorpion Butch T pepper was developed by Butch Taylor and was named the World's Hottest Pepper in 2012. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Perfect for making salsa, marinades, and hot sauce. A variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



HP2230-10 - Trinidad Scorpion Chocolate Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Chocolate Pepper. The plant produces good yields of 3" long by 1 3/4" wide Habanero peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and creamy yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



HP2244-10 - Trinidad Scorpion Moruga Chocolate Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Chocolate Pepper. The plant produces good yields of 2 1/2" long by 1 3/4" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



HP2232-10 - Trinidad Scorpion Moruga Red Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Red Pepper. The plant produces good yields of 2 1/2" long by 1 3/4" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



HP2233-10 - Trinidad Scorpion Moruga Yellow Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Yellow Pepper. The plant produces good yields of 2 1/2" long by 1 3/4" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



HP2052-10 - Trinidad Scorpion Red Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Red Pepper. The plant produces good yields of 2 1/2" long by 1 3/4" wide Habanero hot peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



[HP2231-10 - Trinidad Scorpion Yellow Hot Peppers](#)

120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero hot peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium-thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy-yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



[HP883-10 - Trottolino Amoruso Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Trottolino Amoruso Pepper. The plant produces good yields of 3 ¾" long by 1 ½" wide hot peppers. Peppers are hot, grow upright, and turn from green with dark purple markings, to red when mature. The plant has green stems, green leaves, and white flowers. Good foliage protects sun-scald. Great cooking and stuffing pepper. A variety from Italy.



[HP1007-20 - Turkish Cherry Hot Peppers](#)

90 days. Capsicum annum. The plant produces good yields of 1 ¼" long by 1 ¾" wide Cherry hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salads and pickling. A variety from Turkey.

HPLC Test Results: #16