

Hot Peppers

[HP2455-10 - Aji Rico Hot Peppers](#)

2017 All-America Selections Winner!

70 days. Capsicum baccatum. (F1) This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a deliciously refreshing citrus flavor combined with a pleasing amount of medium heat. Excellent fresh, salsa, hot sauce, and making spicy paprika. Suitable for home gardens and market growers. A variety from the USA. Scoville Heat Units: 500.



[HP2245-20 - Black Olive Hot Peppers](#)

2012 All-America Selections Winner!

80 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ornamental hot peppers. Peppers turn from purple to red when mature. The plant has green stems, green leaves with a dark purple tint, and bright purple flowers. Suitable for containers. Disease Resistant: TMV. Scoville Heat Units: 45,000.



[HP1897-10 - Black Pearl Hot Peppers](#)

2006 All-America Selections Winner!

90 days. Capsicum annuum. (F1) The plant produces good yields of shiny black ornamental hot peppers. Peppers are hot, grow upright, and turn from black to red when mature. The plant has black leaves, black stems, and white flowers. Does well in regions where there are high heat and humidity. A beautiful ornamental pepper plant suitable for indoor pots. Scoville Heat Units: 30,000.



[HP341-20 - Candlelight Pepper Seeds](#)

1983 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Candlelight Pepper. The plant produces good yields of 1 ½" long by 1" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental plant for indoor pots. A variety from the USA. United States Department of Agriculture PI 593565.



[HP2246-5 - Cayennetta Pepper Seeds](#)

2012 All-America Selections Winner!

70 days. Capsicum annuum. (F1) Cayennetta Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers are hot and turn from green to glossy red when mature. Heat Tolerant. Cold Tolerant. Suitable for containers, patios, balconies, and small gardens. An excellent choice for home gardens, farmer's markets, and market growers.



[HP2440-10 - Chili Pie Hot Peppers](#)

2017 All-America Selections Winner!

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of large 2" long by 2 ½" wide mini hot bell peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Great fresh, stuffed, or used for cooking. The plants yield approximately 25 to 30 fruit each and are even able to set fruit even under hot, humid conditions. Suitable for containers and small gardens. Heat Tolerant. High Humidity Tolerant. An excellent choice for home gardens. Scoville Heat Units: 500.



[HP1138-20 - Chilly Chili Hot Peppers](#)

2002 All-America Selections Winner!

90 days. Capsicum annuum. (F1) The plant produces high yields of 2" long hot peppers. Peppers grow upright and turn from greenish-yellow, to orange, to red when mature. A beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens.



[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.



[HP2250-10 - Flaming Flare Hot Peppers](#)

2015 All-America Selections Winner!

75 days. Capsicum annuum. (F1) The plant produces high yields of 4" bright red hot peppers. Peppers turn from green to red when mature. Great fresh, used in sauces, salsa, stir-fries, and sauteing. The plant produces more peppers and larger peppers per plant than similar varieties. Disease Resistance: TMV. Scoville Heat Units: 1,000.



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

2014 All-America Selections Winner!

80 days. Capsicum annuum. (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.



[HP1908-10 - Holy Mole Hot Peppers](#)

2007 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Plant produces good yields of 9" long by 1 1/2" wide chocolate brown hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Used to make the Mexican Mole Sauce. Also can be dried and ground for spice. Scoville Heat Units: 700.



[HP2253-10 - Hot Sunset Hot Peppers](#)

2015 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Plant produces high yields of 7" long hot banana 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. Great when eaten fresh, grilled, pickled or roasted. A variety from the USA. Scoville Heat Units: 650.



HP2463-10 - Onyx Red Ornamental Hot Peppers

2018 All-America Selections Winner!

110+ days. Capsicum annuum. Open Pollinated. This small compact plant produces high yields of small hot peppers. The peppers are medium hot, have thin flesh, and turn from black to shiny red when they mature. This beautiful ornamental plant has black stems, blackish-purple, and violet flowers. Heat Tolerant. Suitable for containers, patios, hanging baskets, and window boxes. A variety from the USA.



HP2459-10 - Red Ember Hot Peppers

2018 All-America Selections Winner!

75 days. Capsicum baccatum. (F1) The plant produces high yields of 4 ½" long by 1" wide Cayenne hot peppers. Peppers are mildly hot, have thick flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a pleasantly sweet and spicy flavor. It has thicker walls and a tastier flavor than the traditional Cayenne pepper. Excellent fresh, cooked, or dried for making pepper flakes. Does well in cooler weather. Suitable for home gardens and market growers. A variety from the USA.



HP2453-10 - Roulette Habanero Hot Peppers

2018 All-America Selections Winner!

90 days. Capsicum chinense. (F1) The plant produces high yields of 3" long by 1 ½" wide Habanero hot peppers. Peppers are not hot, have thick flesh, and turn from green to red when they mature. This is a sweet version of the Habanero. It has a sweet flavor with citrusy habanero flavor, but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Habanero strain. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent fresh, pickled, roasted, and sauteed. Suitable for home gardens and market growers. A variety from the USA. Scoville Heat Units: 100.



HP226-10 - Super Chili Hot Peppers

1988 All-America Selections Winner!

85 days. Capsicum annuum. (F1) The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers grow upright in clusters, are very hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant produces 3 times as many peppers as regular chile peppers. Excellent when used in Thai, Szechwan, and Asian dishes. A variety from the USA.

