

Peach Hot Peppers

[HP2466-10 - Aji Peach Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by ¾" wide hot peppers. Peppers are very hot, have thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, making salsa, hot sauce, and seasoning spice powder. A very rare variety from Brazil.

[HP2304-10 - Bhut Jolokia Ghost Peach Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Peach Pepper. The plant produces good yields of 3 ½" long by 1" wide peach wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to peach when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



[HP2294-10 - California Reaper Peach Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. California Reaper Peach Pepper. The plant produces good yields of 3" long by 3" wide wrinkled Habanero peppers. Peppers are extremely hot and turn from light green to peach when mature. The plant has dark green leaves, green stems, and white flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Be very, very careful handling this pepper. This pepper was created by crossing a Carolina Reaper and Jay's Peach Ghost Scorpion. The California Reaper is similar to the Carolina Reaper in hotness. Try growing the Carolina Reaper, Bhut Jolokia, Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. A variety was developed by Dr. Steve Bender in California, USA. Scoville Heat Units: 1,569,300.



[HP2504-10 - Carolina Reaper Purple Peach Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Purple Peach Pepper. The plant produces good yields of 3" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from green to light peach with purple striations when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



[HP2506-10 - Charapita Peach Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Charapita Peach Pepper. The plant produces high yields of ½" long by ½" wide Chiltepin peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Also known as Aji Charapita and Charapilla. A rare variety from Peru.



[HP2028-10 - Chichen Itza Habanero Hot Peppers](#)

85 days. Capsicum chinense. (F1) This early maturing plant produces high yields of 2 ½" long by 1 ¼" wide orange Habanero hot peppers. Peppers are very hot, crunchy, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Peppers mature 15 to 25 days earlier than other Habanero varieties. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Disease Resistant: TMV. Scoville Heat Units: 180,000.



HP2391-10 - Sugar Rush Peach Pepper Seeds

120 days. Capsicum baccatum. Open Pollinated. Sugar Rush Peach Pepper. The plant produces high yields of 4" long by 1 ¼" wide Aji peppers. Peppers are hot, have medium thick flesh, and turn from pale yellow to creamy peach when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Peppers are hot but have a sweet flavor. This pepper was bred by Chris Fowler of Wales. A variety from the United Kingdom.



HP2530-10 - Sugar Rush Stripey Pepper Seeds

120 days. Capsicum baccatum. Open Pollinated. Sugar Rush Stripey Pepper. The plant produces high yields of 4" long by 1 ¼" wide Aji peppers. Peppers are hot, have medium thick flesh, and turn from pale yellow, to creamy peach 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. Peppers are hot but have a sweet flavor. This pepper was bred by Chris Fowler of Wales. A variety from the United Kingdom.



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.

