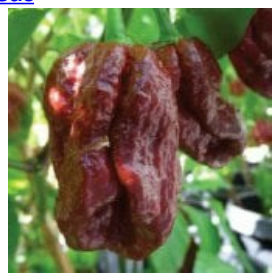
Collector's & Enthusiast Hot Peppers

HP2486-10 - 7 Pot Bubblegum Red Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Bubblegum Red Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero hot 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, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 900,000.

HP2212-10 - 7 Pot Douglah Pepper Seeds



120+ days. Capsicum chinense. Open Pollinated. 7 Pot Douglah Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to dark brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is enough to spice up 7 pots of stew. This is one of the rarest and hottest of the 7 pod strains. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 1,450,000.

HP2487-10 - 7 Pot Gigantic Chocolate Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Gigantic Chocolate Pepper. The plant produces good yields of 3 ½" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to brown when mature. The plant has green stems, green leaves, and creamy yellow flowers, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago.

HP2488-10 - 7 Pot Mad Ballz Red Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Mad Ballz Red Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to reddish brown when mature. The plant has green stems, green leaves, and creamy yellow flowers, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago.

HP2015-10 - 7 Pot Red Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Red Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is said one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 900,000.

HP2301-10 - 7 Pot White Habanero Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of wrinkled white Habanero hot peppers. Peppers are extremely hot and turn from green to white when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is said to provide enough heat to spice up 7 pots of stew. A variety from Trinidad & Tobago. Scoville Heat Units: 950,000.

HP2202-10 - 7 Pot Yellow Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Yellow Pepper. The plant produces good yields of 2" long by 1 ½" wide wrinkled Habanero hot 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. It is so hot it is said to provide enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 950,000.

HP320-10 - Achar Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Achar Pepper. The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and seasoning spice. United States Department of Agriculture, PI 640826. A rare variety from India.

HPLC Test Results: #14

HP321-10 - Aci Sivri Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Aci Sivri Pepper. The plant produces good yields of 7 ½" long by ½" wide Cayenne hot peppers. Peppers are medium hot, have medium thin flesh, and turn from light yellowish green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying, pickling, and seasoning powder. An heirloom variety from Turkey.

HP1828-10 - Acoma Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers.

HP21-10 - Afghan Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Afghan Pepper. The plant produces good yields of 3" long by ½" wide Cayenne hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A variety from Afghanistan.

HP358-20 - African Fish Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. African Fish Pepper. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are medium-hot, have medium thin flesh, and turn from cream white with green stripes, to orange with brown stripes, then to red when mature. The plant has variegated leaves. An African-American heirloom from the Philadelphia/Baltimore/DC region. The famous seasoning used in Crab Houses around the Chesapeake Bay. Peppers were dried and used as a spice to make a cream sauce for shellfish. This variety is thought to have been brought to America from Africa in the 1800s. Scoville Heat Units: 13,500.

HP1-10 - African Pequin Pepper Seeds

90+ days. Capsicum annuum. Open Pollinated. African Pequin Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Good for drying. A rare variety from Sudan. United States Department of Agriculture, PI 555649.

HPLC Test Results: #11

HP1207-10 - Aji Amarillo Pepper Seeds (Strain 1)

100+ days. Capsicum baccatum. Open Pollinated. Aji Amarillo Pepper. The plant produces good yields of 5" long by 1 ¼" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers with greenish yellow markings. A variety from Peru.

HP3-10 - Aji Benito Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Aji Benito Pepper. The plant produces high yields of 1 ½" long by 1" wide hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with greenish yellow markings. A rare variety from Bolivia.

HPLC Test Results: #14

HP1573-10 - Aji Bolivian Marble Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Aji Bolivian Marble Pepper. The plant produces good yields of ½" long by ½" wide round hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Bolivia.

HP4-20 - Aji Brown Pepper Seeds

90+ days. Capsicum baccatum. Open Pollinated. Aji Brown Pepper. The plant produces good yields of 7" long by 1 ¼" wide hot peppers. Peppers are mildly hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning powder. A variety from Peru.

HPLC Test Results: #14

HP964-10 - Aji Caballero Pepper Seeds

90 days. Capsicum frutescens. Open Pollinated. Aji Caballero Pepper. The plant produces high yields of ¾" long by ¼" wide 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. Similar to the Tabasco Pepper. Perfect for making hot sauce and pepper flakes, Excellent choice for home gardens. A rare variety from Puerto Rico.

HP2332-10 - Aji Cacho de Cabra Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Aji Cacho de Cabra Pepper. The plant produces high yields of 4" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers were used by the Mapuche Indians to make spice seasoning Merken Merqueen. A rare variety from Chile.

HP2329-10 - Aji Cachucha Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Aji Cachucha Pepper. The plant produces high yields of 1 ¾" long by 1 ¼" wide pendant-shaped hot peppers. Peppers are mildly hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent seasoning pepper with flavor and aroma similar to a Habanero pepper, but without the heat. A variety from Cuba.

HP5-10 - Aji Cito Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Aji Cito Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Excellent choice for home gardens. A variety from South America.

HP22-20 - Aji Colorado Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Aji Colorado Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to shiny orange-red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from La Paz, Bolivia.

HP472-10 - Aji Dulce Orange Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Orange Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat, have medium thin flesh, and turn from light green to orange when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.

HP844-10 - Aji Dulce Pepper Seeds (Strain 1)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat and turn from light green, to orange, to dark red when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.

HPLC Test Results: #8

HP1299-10 - Aji Dulce Pepper Seeds (Strain 2)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled hot peppers. Peppers turn from green to orange, to red when mature. The plant has green stems, light green leaves, and white flowers. Peppers have little or no heat but have the same flavor as the Habanero. A popular variety used in dishes in Central and South America.

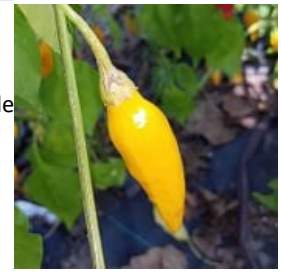
HP6-10 - Aji Dulce Pepper Seeds (Strain 6)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 2" long by 1" wide Habanero hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a flavor and aroma similar to Habanero but without heat. Usually prepared with sauteed vegetables, rice, and bean dishes. Also dried and ground into a powder and used as a spice. It is popular in Central and South American dishes that need great pepper flavor but low heat levels. A variety from Venezuela.

HP2490-10 - Aji Dulce Yellow Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Yellow Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat, have medium thin flesh, and turn from light green to yellow when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.

HP487-10 - Aji Habanero Pepper Seeds



85 days. Capsicum baccatum. Open Pollinated. Aji Habanero Pepper. The plant produces high yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green, to yellow, to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from Mexico.

HP23-10 - Aji Limo Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Aji Limo Pepper. The plant produces good yields of 2 ½" long by 1" wide hot peppers. Peppers are very hot and turn from pale yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Peru.

HP565-10 - Aji Mango Pepper Seeds

90 days. Capsicum pubescens. Open Pollinated. Aji Mango Pepper. The plant produces high yields of 3" long by 1" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green to bright orange when mature. It has a unique mango flavor. Great for pickling, salsas, and stuffing with cream cheese for a spicy appetizer. A rare variety from Peru. Scoville Heat Units: 125,000.

HP154-20 - Aji Mirasol Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Aji Mirasol Pepper. The plant produces good yields of 4 ¼" long by ¾" wide hot peppers. Peppers are medium hot, grow upright in clusters, have medium-thick flesh, and turn from green to red when mature. It has a pungent flavor with a hint of strawberry. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. The Spanish name of the pepper means "Looking at the Sun". A variety from Mexico. United States Department of Agriculture, PI 188472.

HP1068-10 - Aji Mono Hot Peppers

90 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from green to dark red when mature. The plant has green stems, greens leaves, and white flowers. Word meaning "Monkey Chile". A variety from the jungles of Peru.

HP2193-20 - Aji Norteno Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Aji Norteno Pepper. The plant produces high yields of 3 to 4" long hot peppers. Peppers are hot and turn from green to orange-red and yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers possess a fruity flavor of moderate pungency that is great with seafood dishes. A variety from Northern Peru.

HPLC Test Results: #5

HP780-10 - Aji Omnicolor Pepper Seeds

85 days. Capsicum baccatum. Open Pollinated. Aji Omnicolor Pepper. The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from light yellow purple, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. This is a very attractive ornamental pepper plant. plant. Suitable for containers, pots, patios, borders, and rock gardens. United States Department of Agriculture, PI 215739. A variety from Peru.

HP425-10 - Aji Panca Pepper Seeds

90+ days. Capsicum baccatum. Open Pollinated. Aji Panca Pepper. The plant produces good yields of 5 ¾" long by 1" wide hot peppers. Peppers are mildly hot, have medium thin flesh, turn from green to deep brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have rich flavor with little heat. Excellent for Mexican cuisine and making mole sauces. A variety from Peru.

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.

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.

HP1603-10 - Aji Rojo Pepper Seeds

90+ days. Capsicum baccatum. Open Pollinated. Aji Rojo Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium-thick flesh, and turn from green to deep orange when mature. The peppers are very mild at the green stage. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, stir-frying, and canning. This was a favorite variety during the Inca Empire. A variety from Peru.

HP1850-10 - Aji Yellow Pepper Seeds (Strain 2)

90 days. Capsicum chinense. Open Pollinated. Aji Yellow Pepper. The plant produces high yields of 2" long by 1" wide elongated Habanero hot peppers. Peppers are hot, have medium thin flesh, and turn from light green, to yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and hot sauce. A variety from Peru.

HP24-20 - Almapaprika Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Almapaprika Pepper. The plant produces good yields of 2" long by 2" wide hot cherry peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from pale yellow to orange to red when mature. Excellent for making Hungarian Paprika. Also known as Alma Paprika Pepper and Hungarian Apple Pepper. United States Department of Agriculture, PI 543809. A variety from Hungary. Scoville Heat Units: 10,000.

HP2470-20 - Altiplano Pepper Seeds

77 days. Capsicum annuum. (F1) Altiplano Pepper. The plant produces high yields of extra large 5” long by ½" wide Serrano peppers. The high-quality peppers are very hot and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. These large Serrano peppers are produced earlier and are easier and faster to harvest than other smaller Serrano varieties. Good for salsas, pickling, or used fresh in salads. An excellent choice for home gardens, farmer’s markets, market growers, open production, and commercial production. A variety from the USA.

HP543-10 - Amazon Bomb Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by ¾" wide Habanero 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. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder.

HP482-20 - Ammazzo Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of small ½" long by 1" wide hot peppers. Peppers are medium hot, grow upright in clusters, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Peppers resemble red marbles. A beautiful ornamental pepper plant. A variety from Italy.

HP328-10 - Ancho Gigantia Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Ancho Gigantia Pepper. The plant produces good yields of 6" long by 3" wide Jumbo Ancho Poblano peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, roasting, seasoning spice powder, and making mole sauces. A variety from the USA.

HP1999-20 - Ancho Grande Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 3" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Perfect for making Rellenos. Excellent for making chili powder.

HP695-10 - Ancho L Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Ancho L Pepper. The plant produces high yields of large 6" long by 3" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine. stuffing, roasting, and making seasoning spice powder and mole sauces. A variety from the USA.

HP270-10 - Ancho Mexican Large Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide Ancho hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to dark red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, moles, seasoning powder, and roasting. A variety from Mexico. Scoville Heat Units: 1,391.

HP1888-20 - Ancho Poblano Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of heart-shaped hot peppers. Peppers are mildly hot and turn from dark green to dark red when mature. The plant has green stems, green stems, and white flowers. Used for making Chiles Rellenos. Also dried and ground to make chili powder. A variety from Mexico.

HP1272-10 - Angkor Sunrise Hot Peppers

100+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from cream to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco plant. Excellent for making hot sauce. Suitable for containers. A variety from Cambodia.

HP1318-10 - Antillais Caribbean Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Antillais Caribbean Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide Habanero 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. A variety from the Caribbean region. Scoville Heat Units: 75,506.

HPLC Test Results: #17

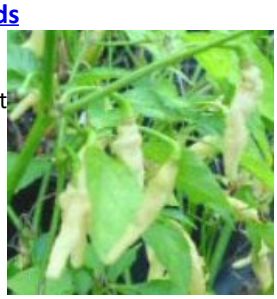
HP2474-10 - Apocalypse Scorpion Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Apocalypse Scorpion Pepper. The plant produces high yields of 3" long wrinkled Habanero peppers with a scorpion stinger tail. Peppers are extremely hot, have bumpy medium thick flesh, and turn from green to bright 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. One of the World's Hottest Peppers! It is said to be as hot as the Carolina Reaper. A variety from Italy. Scoville Heat Units: 1,600,000.

HP2483-10 - Armageddon Pepper Seeds

75 days. Capsicum chinense. (F1) Armageddon Pepper. The plant produces high yields of 2 ½" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thick flesh, and turn from pale green to bright red when mature. The plant has dark green leaves, green stems, and creamy-yellow flowers. It matures up to 2 weeks earlier than the Carolina Reaper and some say it tastes hotter. 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. The world's first hybrid super hot chili with a Scoville rating of 1.3 million! Excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 1,300,000.

HP16-10 - Arrivivi Gusano Pepper Seeds



100+ days. Capsicum chinense. Open Pollinated. Arrivivi Gusano Pepper. The plant produces heavy yields of 1 ½" long by ¼" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from light green to yellow 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. Also known as Aribibi Gusanao Pepper or the Caterpillar Pepper. A rare variety from Bolivia.

HP18-10 - Assam Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Assam Pepper. The plant produces good yields of 3 ¼" long by ½" wide hot pepper. Peppers are very hot, have thin walls, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. A variety from India.

HPLC Test Results: #5

HP19-10 - Aurora Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Aurora Pepper. The plant produces good yields of 1 ½" long by ¾" wide Pequin peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from green, to lavender, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This beautiful plant will brighten up your garden. Excellent for making colorful vinegar and pickles. An ornamental variety is suitable for containers. A variety from the USA.

HP2333-10 - Ausilio Thin Skin Italian Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Ausilio Thin Skin Italian Pepper. The plant produces high yields of 5" long by 2 ½" wide hot peppers. Peppers are medium hot, have thick flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, stir-fry, and canning. A variety from Italy.

HP2194-10 - Australian Lantern Red Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Australian Lantern Red Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, salsa, hot sauce, and seasoning spice powder. A variety from Australia.

HP330-10 - Bahamian Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Bahamian Pepper. The plant produces good yields of 2 ½" long by ¼" wide hot peppers. Peppers are 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 making hot sauce, hot pepper flakes, and seasoning spice powder. Suitable for containers. A rare variety from the Bahamas.

HP2335-10 - Banana Pepper Seeds

70 days. Capsicum annuum. Open Pollinated. Banana Pepper. This early maturing plant produces high yields of 7" long by 1 ½" wide Banana hot peppers. Peppers are medium hot, grow upright, have medium thick flesh, and turn from greenish yellow to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, stuffing, grilling, and pickling. A variety from the USA.

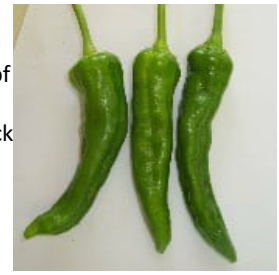
HP283-10 - Bangalore Torpedo Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5 ¼" long by ¼" wide Cayenne-type hot peppers. Peppers are hot and turn from lime green to crimson red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder and stir-fry. A variety from India. Scoville Heat Units: 30,000.

HP651-10 - Barbados Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Barbados Pepper Seeds. The plant produces high yields of 1 ¼" long by 1 ¼" wide wrinkled Habanero 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 making salsa, hot sauce, and seasoning powder. Also known as Bonney Pepper. A rare variety from Barbados.

HP2337-20 - Barker's Hot Peppers



85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 7" long by 2" wide Anaheim hot peppers. Peppers are medium-hot, have medium-thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, and canning. It is the hottest of the Anaheim type pepper. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.

HP25-20 - Bellengrath Gardens Purple Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Bellengrath Gardens Purple Pepper. The plant produces good yields of small ¾" long by ¼" wide hot peppers. Peppers are hot and turn from purple-green, to dark purple, to orange, to red with purple-orange undertones, to red when mature. Excellent for making vinegar and pickles. The plant has green leaves with a purple tint, purple stems, and white flowers with purple tips. A beautiful ornamental plant for your garden. This variety is named after the famous garden in Mobile, Alabama, USA. Scoville Heat Units: 50,000.

HP26-10 - Beni Highlands Pepper Seeds

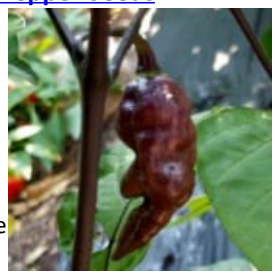
75 days. Capsicum chinense. Open Pollinated. Beni Highlands Pepper. This early maturing plant produces high yields of 2 ¼" long by ¾" wide elongated Habanero hot peppers. Peppers are hot, have medium thick flesh, and turn from green, to lemon yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Suitable for containers. Recommended for Northern States with a shorter growing season. A variety from Bolivia.

HP652-10 - Berbere Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thin flesh, and turn from green to orange-red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for pickling, and making hot sauce and seasoning spice powder. A variety from Ethiopia. Scoville Heat Units: 713.

HPLC Test Results: #1

HP2299-10 - Bhut Jolokia Ghost Black Pepper Seeds



120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Black Pepper. The plant produces good yields of 3 ½" long by 1" wide dark brown wrinkled Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green to dark brown (almost black) when mature. The plant has dark green leaves, green stems, and white flowers. This variety is a cross between the Red Bhut Jolokia and the Pimenta De Neyde from Brazil. Growers are trying to stabilize it, but not there yet. If you grow this variety you may get many variations from dark purple to almost black peppers. A variety from India. Scoville Heat Units: 1.000,000.

HP2303-10 - Bhut Jolokia Ghost Chocolate Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Chocolate Pepper. The plant produces good yields of 3 ½" long by 1" wide chocolate wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate 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. Scoville Heat Units: 1,000,000. A variety from India.

HP2295-10 - Bhut Jolokia Ghost Golden Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide canary yellow wrinkled hot peppers. Peppers are extremely hot and turn from green to canary yellow when mature. The plant has dark green leaves, green stems, and white flowers. Said to be one of the hottest pepper in the world. Try growing Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.

HP2338-10 - Bhut Jolokia Ghost Green Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Green Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide green wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to mustard green 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.

HP2315-10 - Bhut Jolokia Ghost Improved Light Green Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide wrinkled hot peppers. Peppers are extremely hot and ready to be eaten when light green. Peppers turn from light green to dark green to orange to red when mature. The plant has dark green leaves, green stems, and white flowers. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.

HP2318-10 - Bhut Jolokia Ghost Orange Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Orange Pepper. The plant produces good yields of 2 ½" long by 1" wide by hot peppers. Peppers are extremely hot and turn from green to orange when mature. The plant has dark green leaves, green stems, and white flowers. It is said to produce the best taste when orange. One of the five hottest peppers in the world. Try growing the Naga Jolokia, the Dorset Naga, and the Naga Morich. A variety from India. Scoville Heat Units: 1,000,000.

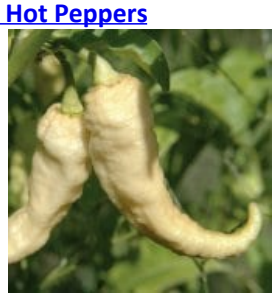
HP2304-10 - Bhut Jolokia Ghost Peach Pepper Seeds

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.

HP1987-10 - Bhut Jolokia Ghost Red Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Red Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide by hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red 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. One of the five hottest peppers in the world from India. Try the Naga Jolokia, the Dorset Naga, the Bih Jolokia, and the Naga Morich. Also, known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.

HP2292-10 - Bhut Jolokia Ghost White Hot Peppers



120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide white wrinkled hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to white 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. One of the hottest pepper in the world. Try Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.

HP2211-10 - Bhut Jolokia Ghost Yellow Hot Peppers

120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1 ¼" wide by hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to yellow 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. Try Naga Jolokia, the Dorset Naga, the Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.

HP2442-10 - Big Guy Pepper Seeds

69 days. Capsicum annuum. (F1) Big Guy Pepper. This early maturing plant produces heavy yields of 5" long by 1" wide hot peppers. It's the biggest Jalapeno we've ever seen! Peppers are medium-hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. It is usually used when green. This spicy Jalapeno is perfect for slicing, stuffing, grilling, or pickling, and ideal for nacho slices. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.

HP2340-20 - Big Jim Hot Peppers

78 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 12" long by 2" wide Anaheim hot peppers. Peppers are medium-hot, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, canning, enchilada sauce, and Chiles Rellenos. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, United States of America. Scoville Heat Units: 4,000.

HP1106-10 - Big Thai Pepper Seeds

69 days. Capsicum annuum. (F1) Big Thai Pepper. This early maturing plant produces good yields of 5" long by ½" wide hot peppers. Peppers are medium hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. A variety that matures more quickly than other Thai peppers. It dries fast on the plant. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 5,000.

HP1989-10 - Biggie Chile Hot Peppers

68 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 9" long Anaheim hot peppers. Peppers grow upright and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Big Chili, but with early maturity, higher production, and impressive thick-walled peppers. The stronger plants offer better sun protection. Suitable for home gardens, farmer's markets, market growers, and commercial production. A variety from the United States of America. Disease Resistant: PMV. Scoville Heat Units: 500.

HP2433-20 - Biquinho Red Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ¼" long by ¾" wide pendant-shaped hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to brilliant red when mature. Great for adding a dash of hot spice to your dish. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.

HP2341-20 - Biquinho Yellow Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ¼" long by ¾" wide pendant-shaped hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to brilliant yellow when mature. It has a light lemon flavor with a slight hot twist. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.

HP2041-10 - Black Cobra Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long hot peppers. Peppers are hot and turn from black to red when mature. The plant has green stems with a purple tint, green leaves with purple tint, and white flowers. A beautiful edible ornamental pepper plant suitable for indoor containers. A very rare variety from the USA. Scoville Heat Units: 40,000.

HP1175-10 - Black Cuban Hot Peppers

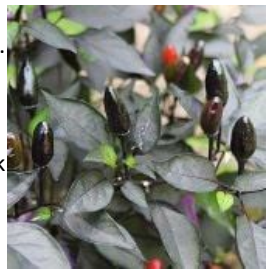
100 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from dark purple-black to red when mature. The plant has purple-green stems, purple leaves with a tint of green, and violet flowers. A variety from Cuba. Scoville Heat Units: 50,000.

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.

HP985-10 - Black Prince Hot Peppers



90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from black to red when mature. The plant has dark purple stems, dark purple leaves, and purple flowers. Excellent drying pepper and great for making salsa and hot sauce. A beautiful ornamental pepper plant. Suitable for containers, pots, patios, borders, and rock gardens. A variety from the USA. Scoville Heat Units: 30,000.

HP33-10 - Boldog Hungarian Spice Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Boldog Hungarian Spice Pepper. The plant produces good yields of 4 to 6" long hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from green to dark red. The plant has green stems, green leaves, and white flowers. This pepper has a richer taste than most paprika peppers. It has a sweet-spicy flavor. Excellent for making genuine Hungarian Paprika Powder. The town of Boldog is in a well-known spice pepper district northeast of Budapest, Hungary. An excellent choice for home gardens. A variety from Hungary. Scoville Heat Units: 1,000.

HP479-20 - Bolivian Rainbow Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Bolivian Rainbow Pepper. The plant produces good yields of small ¾" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from purple, to cream-yellow, to orange, to red when mature. The plant has green stems with purple tint, green leaves with purple tint, and purple flowers. A beautiful ornamental pepper plant with all color stages on the plant at the same time. The peppers are edible. Excellent drying pepper for making seasoning powder. A variety from Bolivia. Scoville Heat Units: 29,500.

HP1070-10 - Bonda Man Jacques Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Guadelupe. Scoville Heat Units: 314,824.

HP2057-20 - Bubba Jalapeno Hot Peppers

85 days. Capsicum annuum. (F1) The compact plant produces high yields of 3 ½" long by 1" wide Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh markets and processing. Suitable for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 20,000.

HP432-20 - Buena Mulata Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne peppers. Peppers are hot and turn from green, to purple, to orange when mature. The plant has green stems, green leaves, and white flowers. This ornamental plant is suitable for containers and borders. An heirloom traces back to Horace Pippin (1888-1946), an African-American folk artist. A rare variety from Nicaragua.

HP34-20 - Bulgarian Carrot Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Bulgarian Carrot Pepper. The plant produces good yields of 3 ½" long carrot-shaped peppers. Peppers are hot and turn from green, to yellow-orange, to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers are crunchy and used to make pickles, salsa, and marinades. An heirloom from Bulgaria. Scoville Heat Units: 30,000.

HP1039-20 - Burning Bush Hot Peppers

85 days. Capsicum chinense. (F1). The plant produces heavy yields of 3" long by 1 ½" wide wrinkled Habanero hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a heat flavor with a touch of sweetness. It has the exact right taste with a pleasant aftertaste. Scoville Heat Units: 180,000.

HP36-20 - Cabai Burong Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 2" 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 drying pepper for making seasoning spice powder with a hint of lemon flavor. A variety from Malaysia.

HP2468-10 - Cajun Belle Hot Peppers

2010 All-America Selections Winner!

61 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" tall by 2" wide bell peppers with a mild spicy taste. Peppers are mildy hot and turn from light green to red when mature. Just the right heat for those who want a spicy pepper that is not too hot. Excellent for salsas, salads, and stir-fry dishes. A variety from the USA. Scoville Heat Units: 100.

HP2222-10 - Calico Hot Peppers

90 days. Capsicum annuum. (F1) The plant produces good yields of ornamental hot peppers. Plants are hot and turn from purple to red when mature. The plant has green, purple, and white leaves. A lovely ornamental variety. Suitable for container gardening, pots, patios, and small gardens. An excellent choice for home gardens.

HP2294-10 - California Reaper Peach Hot Peppers

110+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 3" wide wrinkled Habanero hot 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.

HP341-20 - Candlelight Hot Peppers

1983 All-America Selections Winner!

85 days. Capsicum annuum. (F1) The plant produces good yields of 1" long by 1 ½" 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. Suitable ornamental plant for indoor pots. A variety from the USA. United States Department of Agriculture PI 593565.

HP1298-20 - Caribbean Blend Pepper Seeds

90 to 120 days. Capsicum. Open Pollinated. Caribbean Blend Pepper. The plants produce good yields of a mixture of very hot peppers, They come in various shapes, colors, and hotness. Includes 10 varieties such as Jamaica Scotch Bonnet, Caribbean Red, and several other extremely hot peppers. Excellent for making hot pickles, hot sauces, and salsa. A must for Caribbean hot pepper lovers! A variety from the Caribbean region.

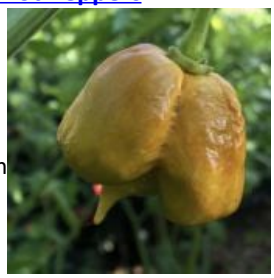
HP39-20 - Caribbean Red Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1 ¾" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from light green, to orange, to bright glossy red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. Scoville Heat Units: 400,000.

HP2287-10 - Carolina Reaper Chocolate Hot Peppers

110+ days. Capsicum chinense. Open Pollinated, Plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a smoky flavor that is perfect for meat dishes. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Chocolate Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000

HP2402-10 - Carolina Reaper Mustard Hot Peppers



110+ days. Capsicum chinense. Open Pollinated, Plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green, to golden yellow, to mustard when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. 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. This pepper is a cross between a Red Carolina Reaper Pepper and a Mustard Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000

HP2286-10 - Carolina Reaper Orange Pepper Seeds

110+ days. Capsicum chinense. Open Pollinated, Carolina Reaper Orange Pepper. The plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to orange when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a citrus flavor that is especially popular in tropical cuisine. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and an Orange Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000

HP2293-10 - Carolina Reaper Red Hot Peppers

110+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 3" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium-thick flesh, and turn from green to red 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. 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. This pepper was created by Ed Currie who crossed a Pakistani Naga Pepper with a Red Habanero Pepper from Saint Vincent Island in the Caribbean. In 2013, the pepper was recorded as the Hottest Pepper in the World and is listed in the Guinness Book of World Records. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! Also known as HP22B. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.

HP2288-10 - Carolina Reaper Yellow Peppers

110+ days. Capsicum chinense. Open Pollinated, Plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a citrus flavor that is especially popular in tropical cuisine. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Yellow Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000

HP897-20 - Cascabel Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by 1 ¼" wide globe-shaped hot peppers. Peppers are medium-hot, have thin skin, and turn from dark green to dark red when mature. The plant has green stems, green leaves, and white flowers. It is in dried form when seeds rattle inside the pods. Excellent drying pepper for making seasoning spice powder. A variety from the regions of Jalisco and Guerrero, Mexico. United States Department of Agriculture, PI 281383.

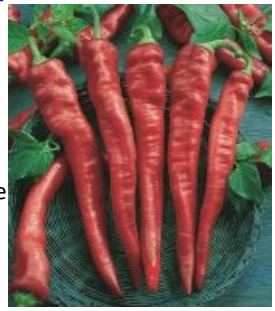
HP1102-10 - Catarina Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1" long by ½" wide hot peppers. Peppers are hot and turn from green to red when they mature. Peppers are said to have a taste of berry and tobacco flavor. Excellent in salsa, soup, tamales, and other dishes. An excellent choice for home gardens. A variety from Mexico.

HP2432-20 - Cayenne Fiesta Blend Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Cayenne Fiesta Blend Pepper. The plant produces heavy yields of 4 to 7" long by ½" wide Cayenne peppers. Peppers are very hot and have a rainbow color of green, orange, purple, red, and yellow peppers. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. Impress your neighbors with this beautiful attractive ornamental plant. Suitable for containers. A variety from the USA. Scoville Heat Units: 35,000 to 50,000.

HP43-20 - Cayenne Long Slim Hot Peppers



75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 6" long by ¾" wide Cayenne peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. One of the best peppers for seasoning pickles, chili, and salsa. Also used to make dried pepper wreaths and ristras. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 50,000.

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.

HP1136-10 - Cayman Hot Peppers (Yellow)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of hot peppers. Peppers are very hot and turn from green to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. It is a small bell pepper shape with a habanero taste. A variety from the Cayman Islands.

HP891-20 - Centennial Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Centennial Pepper. The plant produces heavy yields of ¾" long by ½" wide hot peppers. Peppers are medium hot, grow upright, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and purple flowers. A beautiful edible ornamental plant. Scoville Heat Units: 5,000.

HP345-20 - Cherry Tart Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ½" wide Cherry hot peppers. Peppers are hot, have very thick flesh, turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, stuffing, and canning. A variety from the USA. Scoville Heat Units: 30,000.

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.

HP873-10 - Chilcostle Rojo Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 1 ¼" wide hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to brownish red, to red when mature. The plant has green stems with dark purple markings, green leaves, and white flowers. Excellent for making Mexican cuisine and moles. A variety from Oaxaca, Mexico. Scoville Heat Units: 30,000.

HP2348-10 - Chile Bolita Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Chile Bolita Pepper. The plant produces high yields of ¾" long by ¾" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from pale green, to orange, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.

HP1348-10 - Chile Bolito Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Chile Bolito Pepper. The plant produces good yields of ¾" long by 1" wide cherry hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent variety for pickling. United States Department of Agriculture PI 592805. A variety from California, USA.

HP2073-20 - Chile Criollo Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 3/4" wide hot peppers. Peppers are hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. A variety from Chalcatzingo, Mpio. Jonacatepec, Edo. de Morelos, Mexico. United States Department of Agriculture PI 566811.

HP1095-20 - Chile de Arbol de Baja California Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Chile de Arbol de Baja California Pepper. The plant produces good yields of 4" long hot peppers. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown on a communal farm south of Guerrero Negro. A variety from Guerrero Negro, Mexico.

HP51-20 - Chile de Arbol Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ½" wide Cayenne hot peppers. Peppers are very hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, spicy soups, and for drying and making seasoning spice powder. A variety from Mexico. United States Department of Agriculture, PI 438661.

HP1260-20 - Chile Indio Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¾" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety is found in the marketplaces at Ticulmpio, Yucatan, Mexico. United States Department of Agriculture, PI 574549.

HP50-20 - Chile Petine Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of small 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. Excellent for making hot sauce, stir-frying, and drying for making seasoning spice powder and pepper flakes.

HP52-20 - Chili Grande Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Chili Grande Pepper. The plant produces good yields of 3" long hot peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. A variety from the USA.

HP1138-20 - Chilly Chili Hot Peppers

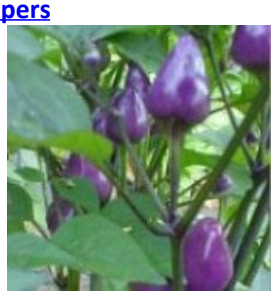
2002 All-America Selections Winner!

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.

HP55-20 - Chiltepin Pepper Seeds

100+ days. Capsicum annuum. Open Pollinated. Chiltepin Pepper. The plant produces good yields of ¼" long by ¼" wide pea-shaped hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. A variety from Mexico. United States Department of Agriculture, PI 511887.

HP483-10 - Chinese Five Color Hot Peppers



85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple, to cream, to pale yellow, to orange, to red when mature. The plant has green stems with purple markings, green leaves with purple veins, and purple flowers. A very beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from China. Scoville Heat Units: 30,000.

Lot No: R

Germination: 85%

Test Date: 05/23

HP887-10 - Chocolate Long Habanero Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 4" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to chocolate brown when mature. Pepper's size varies from 2" to 4" in length. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean region.

HPLC Test Results: #4

HP509-10 - Christmas Bell Hot Peppers

100 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 2" long by 2" wide bell-shaped hot peppers. Peppers have a mild spicy flavor and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. It looks like a Christmas Bell ornament. A variety from the Netherlands. United States Department of Agriculture, PI 273420.

HP1866-20 - Ciliegia Picante Hot Peppers

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" diameter Cherry hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffed, pickled or used fresh in salads. Suitable for containers. A variety from Italy.

HP872-20 - Cobincho Hot Peppers

120 days. Capsicum exile. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are medium hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A very rare variety that grows in the wild. Scoville Heat Units: 15,000.

HP2248-10 - Count Dracula Hot Peppers

110 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2" long hot peppers. Peppers are medium-hot and turn from black to blood red when mature. The plant has purple flowers, black leaves, and black stems. A beautiful plant is suitable for containers and small gardens. An excellent choice for home gardens. Scoville Units: 25,000.

HP2317-20 - Crinkle Chili Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ¼" wide Cayenne-type hot peppers. Peppers are extremely hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens.

HP438-20 - Criolla Sella Pepper Seeds

85 days. Capsicum baccatum. Open Pollinated. Criolla Sella Pepper. The plant produces heavy yields of 2 ½" long by ½" wide hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to golden yellow-orange when mature. The plant has green stems, green leaves, and white flowers with yellow-green markings. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from Bolivia. Scoville Heat Units: 30,000.

HPLC Test Results: #11

HP2217-10 - Cumari Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The bush-type plant produces high yields of 1 ¼" by ¾" wide hot peppers. Peppers are hot and turn from light green to yellow when they mature. They are sweet and have a punch of heat as well. The plant has green stems, green leaves, and white flowers. Good pickling pepper. Also known as Cumari Verdadeira Yellow Pepper. An excellent choice for home gardens. A rare variety from Brazil. Scoville Units: 40,000.

HP66-20 - Cyklon Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from green to dark red mature. The plant has green stems, green leaves, and white flowers. Excellent for making dark red Polish Paprika. A variety from Poland.

HP67-10 - Czechoslovakian Black Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thick flesh, and turn from green, to black, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and purple flowers. Excellent for making salsa. A variety from the Czech Republic. Scoville Heat Units: 1,000.

HP280-20 - Dagger Pod Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and for making seasoning spice powder. An excellent choice for home gardens. A variety from the USA.

HP1948-10 - Datil Orange Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide elongated Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green, to yellow-orange, to orange when mature. The plant has fuzzy green stems, green leaves, and white flowers. It has a very distinctive smoky flavor. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from St. Augustine, Florida, USA. Scoville Heat Units: 300,000.

HP1073-10 - Demre Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, stir-fry, making salsa, hot sauce, drying, and for making seasoning spice powder. A variety from Turkey. Scoville Heat Units: 29,811.

HPLC Test Results: #11

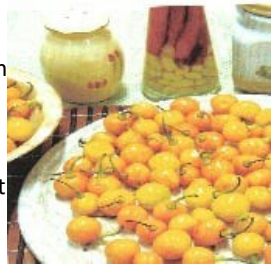
HP2322-10 - Devil's Tongue Red Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 4" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from Pennsylvania, USA.

HP880-10 - Devil's Tongue Yellow Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Yellow Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled yellow hot peppers. Peppers are very hot and turn from green, to yellow, to golden-yellow when mature. The plant has light green stems, light green leaves, and white flowers. An excellent choice for home gardens. A variety from Pennsylvania, USA.

HP2027-20 - Devil's Yellow Hot Peppers



95 days. Capsicum chinense. Open Pollinated. This compact plant produces high yields of round hot peppers. The plant produces hundreds of small peppers! Peppers are extremely hot and turn from green to yellow when they mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling. If you've never grown these hot peppers before then you definitely need to grow them in your garden. Scoville Units: 500,000.

HP71-10 - Dhanraj Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The shape and size of peppers will vary. The plant has green stems, green leaves, and white flowers. A variety from India.

HP2184-10 - Diente de Perro Hot Peppers (Type 3)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Guatemala. United States Department of Agriculture PI 555636 Type 3. Scoville Heat Units: 48,000.

HP1978-10 - Don Emilio Pepper Seeds

81 days. Capsicum annuum. (F1) Don Emilio Pepper. The plant produces good yields of 5 ½" long x 2 ¼" wide very dark glossy green (nearly black) hot peppers. Peppers are mildly hot and turn from dark glossy green to red when mature. The plant has green stems, green leaves, and white flowers. A great roasting and stuffing pepper. A variety from the USA. Scoville Heat Units: 1,000.

HP2010-20 - Don Picoso Hot Peppers

77 days. Capsicum annuum. (F1) The plant produces heavy yields of Serrano-type hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. The plant produces peppers continuously all season long. Excellent choice for home gardens, market growers, and open field production.

HP1943-10 - Doomsday Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from green, to orange, then red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from South Africa.

HP879-10 - Dragon's Claw Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 8 ½" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers curled at the lower end resembling a claw. Excellent drying pepper and great for making salsa and hot sauce. A variety from the USA. Scoville Heat Units: 75,000.

HP279-10 - Elephant's Trunk Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 6" long by 1" wide Cayenne hot peppers. They are medium hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers resemble an elephant's trunk. Excellent for Indian cuisine and drying pepper and for making seasoning spice powder. A variety from India. Scoville Heat Units: 6,000.

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.

HP355-20 - Escondida Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 1" wide hot peppers. Peppers are medium-hot and sweet and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown at 5,000 feet above sea level in Escondida, New Mexico.

HP525-10 - Espanola Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, and canning. A variety from New Mexico, USA. Scoville Heat Units: 2,000.

HP1813-20 - Explosive Ember Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of 1" long hot peppers. Peppers are hot, turn from dark purple to orange, the bright red when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental pepper plant. Perfect for containers, pots, and patios. Scoville Heat Units: 50,000.

HP2014-10 - Fatalii Chocolate Hot Peppers

95 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide wrinkled hot peppers. Peppers are very hot and turn from lime green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.

HP1810-10 - Fatalii Orange Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from dark green to orange when they mature. The plant has green stems, green leaves, and white flowers. Peppers are pungent with a citrus flavor and are very hot! Excellent for salsas and sautéing. Suitable for containers. Excellent choice for home gardens. A variety from the Central African Republic. Scoville Heat Units: 325,000.

HP688-10 - Fatalii Red Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero hot peppers. The 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 making salsa, hot sauce, and seasoning spice powder. A variety from the Central African Republic. Scoville Heat Units: 325,000.

HP80-10 - Fatalii Yellow Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from pale green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.

SP362-10 - Felicity Sweet Peppers

85 days. Capsicum annuum. (F1) The plant produces high yields of 1 oz sweet Jalapeno peppers. These Jalapeno peppers have no heat and turn from green to bright red when mature. It has the same flavor as a Jalapeno without the heat. Great fresh, pickling, and salsas. Suitable for containers. An excellent choice for home gardens.

HP1035-10 - Fil Fil Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6 ½" long by ¾" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture, PI 142838. A variety from Iran. Scoville Heat Units: 5,000.

HPLC Test Results: #9

HP81-10 - Filius Blue Hot Peppers

85 days. Capsicum annuum. Open Pollinated. This small compact plant produces good yields of ¾" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple to red when mature. The plant has green stems, violet-tinged green leaves, and blue flowers. A beautiful ornamental plant. Suitable for landscaping projects, containers, pots, patios, and small gardens. A variety from the USA. Scoville Heat Units: 58,000.

HP1929-10 - Finger Clip Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1" wide wrinkled Habanero hot peppers. Peppers are very hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens. A variety from the USA.

HP82-20 - Fire Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2 ½" long by ½" wide Serrano hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for pickling and making salsa. An excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 22,106.

HPLC Test Results: #5

HP441-10 - Francisca Habanero Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green to orange 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 developed in California, USA. United States Department of Agriculture, PI 592528.

HP1864-20 - Fuji Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of blocky hot 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. A variety from the USA.

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.

HP1886-20 - Flat Cherry Hot Peppers

66 days. Capsicum annuum. (F1) This early plant produces high yields of 1 ½" long by 2 ¼" wide cherry hot peppers. Peppers are medium hot, have thick walls, and turn from green to vibrant red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. Scoville Heat Units: 4,000.

HP1996-20 - Fresno Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for roasting, pickling, or for making salsa. Disease Resistant: TMV. Scoville Heat Units: 10,000.

HP1076-10 - Gekikara Hot Peppers

90 days. Capsicum annuum. 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.

HP87-20 - Georgia Flame Pepper Seeds

90 days. Capsicum annuum. 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 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.

HP89-20 - Giant Thai Hot Peppers

85 days. Capsicum annuum. 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.

HP90-20 - Goat's Horn Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long by ¾" 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 annuum. 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

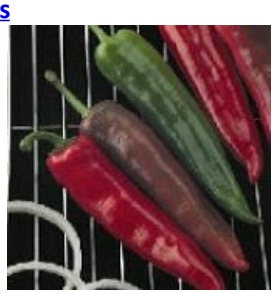
62 days. Capsicum annuum. Open Pollinated. Golden Greek Pepperoncini Pepper. This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from light yellow-green to yellow, to red when mature. The plant has green stems, green leaves, and white flowers. 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.

HP444-10 - Golden Habanero Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of 2 ¼" long by 2" wide wrinkled hot peppers. Peppers are very hot and turn from light green, to yellow, to a deep golden orange when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 214,628.

HPLC Test Results: #17

HP1898-10 - Goliath Griller Hot Peppers



70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 7" long by 1 ½" 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.

HP2252-20 - Gong Bao Hot Peppers

85 days. Capsicum annuum. (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 annuum. Open Pollinated. Gouto Pepper. The plant produces good yields of 5" long by 1 ½" 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 annuum. 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 annuum. 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.

HP1314-10 - Habanero Brown Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1 ¾" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This variety is much larger than the other Habanero Chocolate Pepper varieties. A variety from the Caribbean region.

HPLC Test Results: #17

HP1982-10 - Habanero Chocolate Hot Peppers (Strain 5)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2" long by 1" wide brown Habanero hot peppers. Peppers are extremely hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean.

HP1946-20 - Habanero Chocolate Pepper Seeds (Strain 4)

100+ days. Capsicum chinense. Open Pollinated. Habanero Chocolate Pepper. The plant produces heavy yields of 2 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. The Chocolate Habanero is recognized as the world's 4th hottest pepper. It is a favorite in the Caribbean to make barbecue sauces and marinades, A variety from the Caribbean region.

HP1935-10 - Habanero Hot Peppers (Belize Sweet)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ¾" wide wrinkled Habanero peppers. Peppers are extremely hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from a Punta Gorda farmer, Belize.

HP2039-10 - Habanero Mayan Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 4" long glossy bright red Habanero hot peppers. Peppers are hot and turn from green to glossy bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are lantern-shaped, longer, and more slender than a typical Habanero. This is an early maturity variety that is good for cooler climates. Cold Tolerant. Scoville Heat Units: 150,000.

HP1930-10 - Habanero Orange Hot Peppers (Strain 5)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ¾" long by 1" wide wrinkled Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green, to light orange, to dark orange 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 Mexico.

HP2001-20 - Habanero Orange Pepper Seeds (Strain 8)

100+ days. Capsicum chinense. Open Pollinated. Habanero Orange Pepper . The plant produces heavy yields of wrinkled lantern shaped Habanero peppers. Peppers are very hot and turn from green to golden orange when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Mexico.

HP1785-10 - Habanero Red Hot Peppers (Strain 3)

100 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, salsa, and pepper flakes. A variety from the Caribbean region. Scoville Heat Units: 285,000.

HP1983-20 - Habanero Red Hot Peppers (Strain 7)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2" long by 1" wide wrinkled 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. Excellent choice for home gardens. A variety from the Caribbean region.

HP1984-10 - Habanero White Hot Peppers (Strain 3)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2" long by 1" wide Habanero hot peppers. Peppers are very hot, have thin flesh, and turn from a greenish-white color to a creamish-white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. A variety from Mexico.

HP1969-20 - Habanero White Pepper Seeds (Strain 2)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Pepper. The plant produces good yields of white Habanero hot peppers. Peppers turn from green to white when they mature. The plant has green stems, green leaves, and white flowers. Peppers are very hot. Excellent for making beef jerky, salsa, pickling, and hot sauce. A rare variety from Peru. Scoville Heat Units: 500,000.

HP2059-10 - Habanero White Pepper Seeds (Strain 5)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Peppers. The plant produces heavy yields of 1 ½" long by ¾" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from a green to a pure white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning powder. A variety from the Yucatan region of Mexico.

HP855-20 - Haitian Purple Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers are hot, grow upright, and turn from purple to orange-red when mature. The plant has green stems, green leaves, and white-purple flowers. A very beautiful ornamental plant. Excellent choice for home gardens.

HPLC Test Results: #1

HP2111-20 - Halawatha Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 2" 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. United States Department of Agriculture PI 640877. A variety from Sri Lanka.

HP2489-10 - Hanjiao HJ10 Afterglow Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hanjiao HJ10 Afterglow Pepper. The plant produces high yields of 8" long by ¾" wide Cayenne peppers. Peppers are medium hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great in salads, rice & beans, stuffed and salsa. It was developed by the Chinese Space Agency by growing them in space in the 1980s. Also known as the Afterglow Space Chile. A variety from China. Scoville Heat Units: 6,000.

HP105-20 - Hanoi Red Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the marketplaces in Hanoi, Vietnam.

HP949-10 - Harold's St Barts Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Harold's St Barts Pepper. The plant produces good yields of 1 ¾" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green to yellow when mature. The plant has light green stems, light green leaves, and white flowers. It has a smoky flavor and is great for making hot sauce and seasoning powder, Harold Langlois brought this variety back from St Barts Island. Scoville Heat Units: 129,816.

HPLC Test Results: #6

HP1926-20 - Hawaiian Red Kona Hot Peppers

100+ days. Capsicum frutescens. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Peppers are similar to Tabasco. Excellent for making hot sauce. A variety from Hawaii, USA.

HP278-20 - Hawaiian Sweet Hot Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hawaiian Sweet Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are medium hot, grow upright, have medium thick flesh, and turn from light green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet hot flavor. Excellent for making salsa. A variety from the Hawaiian Islands, USA.

HP1081-10 - HDV Hot Peppers

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has fuzzy green stems, green stems, and green leaves. It is similar to the Tabasco Pepper and can be used to make hot sauce.

HPLC Test Results: #9

HP2210-20 - Hermosillo Hot Peppers

90+ days. Capsicum annuum. Open Pollinated. The plant produces good yields of ½" long by ½" wide Chiltepin hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Hermosillo, Sonora, Mexico. Scoville Heat Units: 50,000.

HP856-20 - Hidalgo Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of large 6 ½" long by 3 ¼" wide Ancho Mulato hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for cooking pepper. A variety developed for harvest periods in high temperatures. Heat Tolerant. A variety from the USA. Scoville Heat Units: 800.

HP2446-20 - Hindu Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hindu Pepper. The plant produces excellent yields of 5 ½" long by 1 ¼" 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. Excellent cooking pepper. An excellent choice for home gardens. A rare variety from India.

HP2291-20 - Hinkel Hatz Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hinkel Hatz Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot and turn from green to glossy deep red when mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a chicken heart. Excellent fresh, in salsa, pickled, or dried. Suitable for indoor containers. An 1800's Pennsylvania heirloom variety. Scoville Heat Units: 30,000.

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 ½" 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.

HP2447-20 - Hontaka Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces excellent yields of 5" long by 1" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This pepper is popular in Asia and is found in many Chinese, Japanese, and Asian dishes. An excellent choice for home gardens and market growers. A variety from India.

HP111-10 - Hot Lemon Pepper Seeds

70 days. Capsicum annuum. Open Pollinated. Hot Lemon Pepper. This early maturing plant produces good yields of 4" long by ½" wide wrinkled hot peppers. Peppers are hot and turn from light green to pure lemon yellow when mature. The plant has green stems, green leaves, and white flowers. A hot spicy pepper with a unique flavor. Excellent for making hot sauce and for drying. An heirloom variety from Ecuador. Scoville Heat Units: 30,000.

HP112-20 - Hot Portugal Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Hot Portugal Pepper. The plant produces heavy yields of 6" long by ¾" wide hot peppers. Peppers are hot, have thin flesh, and turn from green to glossy scarlet red when mature. The plant has green stems, green leaves, and white flowers. Excellent for drying and stir-frying. A variety from Portugal. United States Department of Agriculture, NSL 6034. Scoville Heat Units: 50,000.

HP1082-10 - Huachimongo Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide Jalapeno-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 salsa, stuffing, roasting, frying, pickling, and cooking. An excellent choice for home gardens.

HP2448-20 - Hungarian Bussert Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of blocky hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent canning, pickling, and frying. The name came about in honor of a friend´s Hungarian mother. A variety from Hungary.

HP1091-20 - Hot Paper Lantern Hot Peppers

90+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of 4" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are 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 with a tint of green. The plant is more productive than other Habanero varieties. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 30,000.

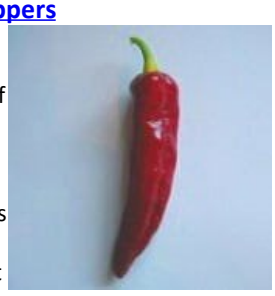
HP2465-5PK - Hottest Peppers Variety Pack

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero hot peppers. The peppers are extremely hot and turn from green to orange, red, yellow, and white when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Good for making hot sauce, beef jerky, salsa, hot sauce, and cooking. Suitable for home gardens.

HP115-20 - Hungarian Black Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium-hot and turn from dark purple (almost black) to orange-red when mature. The plant has green leaves with purple veins, dark purple stems, and violet-colored flowers. A beautiful ornamental plant. Excellent for salsa and pickling. A variety from Hungary. Scoville Heat Units: 10,000.

HP117-10 - Hungarian Paprika Hot Peppers



85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 4 ¼" long by 1" wide hot peppers. Peppers are sweet and spicy and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This paprika variety has been developed to its finest quality. A good source of Vitamin C. It has excellent color and is sweet and spicy. Excellent for drying and for making Genuine Hungarian Paprika Powder. A variety from Hungary.

HP1868-20 - Hungarian Semi Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from light greenish-yellow, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, roasting, grilling, and frying. A variety from Hungary. Scoville Heat Units: 700.

HP1349-20 - Hungarian Yellow Wax Hot Peppers

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 4 ½" long by 1" wide Banana hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Hungarian cuisine and for salads, frying, and pickling. United States Department of Agriculture, PI 617082. A variety from the USA.

SP287-20 - Hungarian Yellow Wax Sweet Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Hungarian Yellow Wax Sweet Pepper. The plant produces heavy yields of 5 ½" long by 1 ½" wide banana peppers. Peppers are sweet with a tint of spicy flavor, have thick walls, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for those who just want a tint of hotness for pickling, frying, or stuffing. A variety from the USA. United States Department of Agriculture, PI 592812.

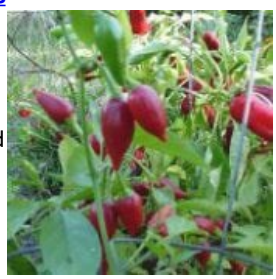
HP1916-20 - Iberia Cayenne Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from Portugal and Spain region.

HP2471-10 - Impala Pepper Seeds

77 days. Capsicum annuum. (F1) Impala Pepper. The plant produces high yields of 3 ½" long by ½" wide Serrano peppers. The peppers are very hot and turn from glossy green to red when mature. The large bushy plant has green stems, green leaves, and white flowers. Good for salsas, pickling, or used fresh in salads. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.

HP364-20 - Inca Red Drop Hot Peppers



90 days. Capsicum baccatum. Open Pollinated. The plant produces heavy yields of 1" long by ¾" wide hot peppers. Peppers are hot and turn from green to orange to red when they mature. The pepper resembles a red drop. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. An excellent choice for home gardens. A variety from Peru.

HP1049-20 - Inca Surprise Pepper Seeds

90+ days. Capsicum baccatum. Open Pollinated. Inca Surprise Pepper. The plant produces good yields of ¾" long by ¼: wide Pequin hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, A rare variety from Peru.

HP1016-20 - Indian Hot Peppers

90 days. Capsicum annuum. The plant produces good yields of 7" long by ¾" wide Cayenne-type 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. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from the markets in India.

HPLC Test Results: #12

HP2365-10 - Island Hellfire Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2 ¾" long by ½" wide Cayenne-type hot peppers. Peppers are very hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are usually used when green but can be used when red. Great for fresh salsa. Excellent drying pepper for making seasoning spice powder. A variety from the USA.

HP1096-20 - Isleta Long Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long Anaheim-type hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, grilling, pickling, and cooking. A variety from 4,900 feet above sea level from Isleta Pueblo in New Mexico, USA.

HP859-20 - Italian Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by 1" wide hot peppers. Peppers are medium hot, grow upright, have medium-thin flesh, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Italian cuisine and drying pepper for making seasoning spice powder. A variety from Italy.

HPLC Test Results: #6

HP128-20 - Jalapeno M Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2 ¾" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green to make salsa or pickled. Also known as Jalapeno Mild. A variety from the USA.

HP2336-20 - Jalapeno Traveler Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Jalapeno Traveler Pepper. The plant produces high yields of 3" long by 1 ½" wide Jalapeno hot peppers. Peppers are hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salads, salsa, and pickling. The pepper is named after Larry Pierce of Cabool, Missouri. He brought the seeds with him when he moved to Oklahoma, Wyoming, and then Missouri. A variety from the USA.

HP129-10 - Jaloro Hot Peppers

65 days. Capsicum annuum. Open Pollinated. This early maturing compact plant produces good yields of 3" long by 1 ½: wide Jalapeno hot peppers. Peppers are medium hot, have thick flesh, and turn from yellow, to orange, and to red when mature. Peppers as just as hot as regular Jalapenos. It can be used at any color stage. Excellent for Mexican cuisine and for making salsa and pickles. Developed by the Texas Agriculture Extension Service. A variety from the USA. Disease Resistant to 6 types of pepper viruses.

HP131-10 - Jamaican Gold Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 2" wide hot peppers. Peppers are very hot and turn from green to golden 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. A variety from Jamaica.

HP133-20 - Jamaican Hot Yellow Peppers

100 days. Capsicum chinense. Open Pollinated. The compact plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled lantern-shaped hot peppers. Peppers are very hot, have thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from Jamaica. Scoville Heat Units: 200,000.

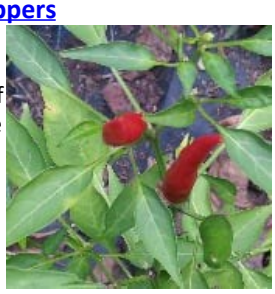
HP621-20 - Joe's Long Cayenne Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Joe's Long Cayenne Pepper. The plant produces good yields of 11" long by ¾" wide hot peppers. Peppers are very hot and turn from green to bright red when mature. Excellent for making pepper flakes and hot sauce. A variety from Calabria, Italy.

HP1956-20 - Joe's Round Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" diameter round hot peppers. Peppers are very hot and turn from green to red when mature. Excellent for pickling or making salsa. Also makes a beautiful ornamental plant. A variety from Calabria, Italy.

HP2214-20 - Josephine's Jewel Hot Peppers

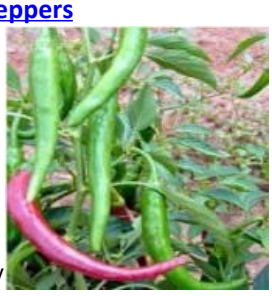


75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to red when mature. The plant has green stems and green leaves. Excellent cooking and drying pepper. A variety from Queens, New York, USA.

HP2404-10 - Komodo Dragon Pepper Seeds

110+ days. Capsicum chinense. Open Pollinated, Komodo Dragon Pepper. The plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers. Peppers are extremely hot and turn from green to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Komodo is particularly interesting because it has a delayed reaction that gives you a false sense of security, but then after about 10 seconds, the full hot sensation hits you and your whole mouth is on fire. 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. This pepper was developed in 2015 by Salvatore Genovese. The pepper is a cross between a Bhut Jolokia and a Trinidad Scorpion. It is currently one of the Hottest Pepper in the World! Try growing the Pepper X and all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from the United Kingdom. Scoville Heat Units: 1,400,000

HP1346-20 - Korean Long Green Hot Peppers



85 days. Capsicum annuum. (F1) The plant produces good yields of 4 ½" long by ¾" wide hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Perfect choice for home gardens and market growers. A variety from South Korea. United States Department of Agriculture, PI 508433.

HP2449-10 - Korean Shishito Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2½" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stir-fry and cooking pepper. A variety from South Korea.

HP1880-10 - Korean Winner Hot Peppers

80 days. Capsicum annuum. (F1) The plant produces good yields of 6" long by ½" wide hot peppers. Peppers are medium-hot, have medium-thick skin, and are very flavorful. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, dark green leaves, and white flowers. Used fresh or dried in many Korean dishes. An excellent choice for home gardens and market growers. A variety from Korea.

HP368-10 - Kori Sitakame Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" 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. Heat Tolerant. Peppers are grown in the low desert regions with shade by local farmers at Norogachi, Chihuahua, Mexico.

HP1085-10 - Lal Mirch Pepper Seeds

85 days. Capsicum annuum. 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 annuum. 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.

HP993-20 - Lemon Drop Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Lemon Drop Pepper. 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.

HPLC Test Results: #2

HP145-10 - Lisa Piquin Hot Peppers

90 days. Capsicum annuum. 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

HP369-10 - Little Elf Hot Peppers

75 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of small ¾“ long by ½" 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.

HP2452-10 - Mad Hatter Pepper Seeds

2017 All-America Selections Winner!

75 days. Capsicum annuum. (F1) Mad Hatter Pepper. The plant produces high yields of 2 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. These peppers have an awesome taste - a touch of heat close to the seed cavity, but the wings are always sweet. Excellent fresh, pickled, or stuffed. Suitable for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500

HP2038-10 - Magnum Habanero Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers turn from green to shiny bright orange when mature. The plant has green stems, green leaves, and white flowers. This is a hardy plant that will ensure maturity in cooler climates like the Northeast. A true stand-out and improved variety. A variety from the Caribbean region. Scoville Heat Units: 325,000.

HP1801-20 - Malagueta Hot Peppers

90+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of ¾" long by ¼" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This variety is larger than other Malagueta varieties and the hottest of the group. Easy to pick. It is similar to the Tabasco pepper and great for making hot sauce. An excellent choice for home gardens and market growers. The Malagueta is the national pepper of Brazil.

HP488-20 - Maui Purple Hot Peppers

95 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 1 ¾" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark purple to red when mature. The plant has dark purple stems, green and dark purple leaves, and violet-purple flowers. A variety from Hawaii, USA.

HPLC Test Results: #10

HP1957-20 - Maule's Red Hot Peppers

80 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 10" long 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 flowers. Originating from the William Maule Seed Company of Philadelphia. Excellent for making hot sauce or dried to make crushed pepper flakes. A variety from Pennsylvania, USA.

HP412-10 - McMahon's Texas Chiltepin Pepper Seeds

100+ days. Capsicum annuum. Open Pollinated. McMahon's Texas Chiltepin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. Botanist Bernard McMahon gave Thomas Jefferson this variety in the late 18th century. Also known as McMahon's Texas Bird Pepper and McMahon's Bird Pepper. An heirloom variety from Texas, USA.

HP486-10 - Medusa Hot Peppers

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 2 ½" long hot peppers Peppers are mildly hot, just a hint of hotness, grow upright in clusters, are twisted like a snake, and turn from ivory, to yellow, to orange, to red when mature. This pepper is named after Medusa's mythological hair. A beautiful ornamental plant that is ideal for both public and residential areas. Excellent indoor container plant, patio, hanging baskets, borders, or small gardens. An excellent choice for home gardens. A variety from the USA.

HP151-20 - Merah Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1" wide hot peppers. Peppers are hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great cooking pepper! A variety from Malaysia.

HP862-20 - Mr Purple Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from purple, to pale yellow, to red when mature. The plant has green stems, light green leaves with purple streaks, and white-purple flowers. A beautiful pepper for adding color to salads and pickles.

HPLC Test Results: #12

HP293-20 - Mulato Isleno Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 3" wide Ancho Poblano hot peppers. Peppers are mildly hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. A variety from Mexico.

HP159-20 - Mushroom Red Hot Peppers

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for garnishing, pickling, or drying. An excellent choice for home gardens. An heirloom variety from the USA.

HP160-20 - Mushroom Yellow Hot Peppers

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for garnish, pickling, or drying. An heirloom variety from the USA.

HP1789-10 - Mustard Habanero Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of 2 ½" long by 1 ¾" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green with a tint of purple, to a mustard color orange, then to orange color 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 Caribbean region. Scoville Heat Units: 275,000.

HP1986-10 - Naga Morich Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide elongated Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green, to orange, to red 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. A variety from Bangladesh. Scoville Heat Units: 1,000,000.

HP2306-10 - Naga Viper Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Naga Viper Pepper. The plant produces high yields of 3 ½" long by 1" wide Habanero hot peppers. Peppers are extremely hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has dark green leaves, green stems, and white flowers. This variety is a cross with the Naga Morich, Bhut Jolokia, and Trinidad Scorpion. It is one of the World's Hottest Peppers. A variety was created in Cumbria, England. Scoville Heat Units: 1,359,000.

HP1086-20 - Negro Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. A variety from Chihuahua, Mexico. United States Department of Agriculture, PI 661077.

HPLC Test Results: #12

HP268-20 - New Mexico 6-4 Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. New Mexico 6-4 Pepper. The plant produces good yields of 7" long by 1 ½" wide Anaheim hot peppers. The plant has green stems, green leaves, and white flowers. Excellent for drying, stuffing, roasting, frying, stir-frying, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Developed by New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 1,000.

HP246-20 - Nippon Taka Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Nippon Taka Pepper. The plant produces high yields of 2 ½" long by ½" hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making Szechwan dishes. Ornamental pepper plant. A variety from Japan.

HP2260-20 - NuMex April Fool's Day Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of Cayenne-type hot peppers. Peppers are hot and turn from purple to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patio, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP163-20 - NuMex Big Jim Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by New Mexico State University. A variety from New Mexico, USA.

Guinness World Record Holder The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

HP164-20 - NuMex Centennial Hot Peppers

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental hot pepper plant. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2261-20 - NuMex Chinese New Year Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small bullet-shaped hot peppers. Peppers are hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, and green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2271-20 - NuMex Christmas Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from light green to red. These dwarf ornamental plants are perfect for the holidays. Suitable for containers, pots, patios, and small gardens where space is very limited! This variety was developed by the New Mexico State University, Las Cruces, New Mexico, USA.

HP2258-20 - NuMex Cinco de Mayo Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long thin Cayenne-type hot peppers. Peppers are hot, grow upright, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP1802-20 - NuMex College 64L Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1 ½" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.

HP2263-20 - NuMex Earth Day Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. NuMex Earth Day Pepper. The plant produces high yields of small hot peppers. These bullet-shaped peppers are hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This edible dwarf ornamental pepper plant is suitable for containers and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2237-20 - NuMex Easter Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. They are hot and turn from lavender, light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Grows in clusters of 4 to 6 peppers. Does well in hot and humid environments. A beautiful edible dwarf ornamental suitable for containers, pots, patios, and small gardens. Drought Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP1305-10 - NuMex Espanola Improved Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Espanola Improved Pepper. The plant produces heavy yields of 6" long Anaheim-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2265-10 - NuMex Garnet Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of Paprika peppers. Peppers have little to no heat and turn from green to red when they mature. Great for making Paprika powder. Excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2269-20 - NuMex Halloween Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of bullet-shaped orange hot peppers. Peppers are hot, grow upright, and turn from black to orange when mature. A beautiful edible dwarf ornamental plant that is perfect for the Halloween holiday. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2207-20 - NuMex Heritage 6-4 Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Heritage 6-4 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim hot peppers. This is an improved variety of the NuMex 6-4 with a consistent medium heat level. The plant yields 10% more peppers than the old NuMex 6-4 and has 5 times more flavor compounds. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A perfect variety for frying, stuffing, or using fresh green or dried red. An excellent choice for home gardens and Farmer's Markets. An excellent choice for home gardens, market growers, and open field production. A variety from New Mexico, USA.

HP2206-20 - NuMex Heritage Big Jim Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2203-20 - NuMex Jalmundo Hot Peppers

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of jumbo size Jalapeno peppers. Peppers are medium-hot and turn from green to red when mature and have white flowers. These large Jalapeno peppers are used for making poppers, breaded and deep-fried Jalapeno stuffed with cheese that is popular appetizers throughout the country. It was developed by hybridization between the Keystone Resistant Giant Bell Pepper and the Early Jalapeno Hot Pepper. A variety developed by the New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 17,000.

HP167-20 - NuMex Joe E Parker Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Joe E Parker Pepper. The plant produces heavy yields of 7" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.

HP2259-20 - NuMex Las Cruces Cayenne Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long cayenne hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA. Disease Resistance: BCTV.

HP2427-20 - NuMex Lemon Spice Jalapeno Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to lemon yellow when mature. The color is stunning and really pops out and is great for landscaping or border gardens. Excellent for salsa, pickling, or making hot sauce. Suitable for containers and small gardens. Does well in hot climates. Heat Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.

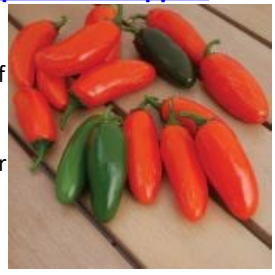
HP2268-20 - NuMex Memorial Day Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ornamental peppers. Peppers are hot, grow upright, round and turn from ivory to yellow. A beautiful edible dwarf ornamental plant that is perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens, Developed by the New Mexico State University. A variety from New Mexico, USA.

HP1306-20 - NuMex Mirasol Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long by ¾" long hot peppers. Peppers are medium hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2426-20 - NuMex Orange Spice Jalapeno Hot Peppers



90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to tangerine orange when mature. Excellent for salsa, pickling, or making hot sauce. Suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP312-20 - Numex Pinata Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Numex Pinata Pepper. The plant produces good yields of Jalapeno hot peppers. Peppers are hot and turn from green, to yellow, to orange, and to red when mature. Make colorful hot pickled peppers all from just one plant. It was developed by Dr. Paul Bosland of New Mexico State University. A variety from New Mexico, USA.

HP1118-20 - NuMex Primavera Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of large Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh or pickled. United States Department of Agriculture, PI 602970. A variety from the USA.

HP2425-20 - NuMex Pumpkin Spice Jalapeno Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of bright orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to bright orange when mature. A beautiful plant with pumpkin orange peppers that is perfect for the Halloween holiday. Suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.

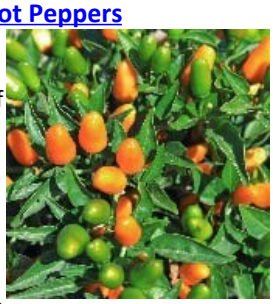
HP168-20 - NuMex R Naky Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long Anaheim hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting or stuffing. An excellent choice for home gardens, market growers, and open field production. This variety developed by Dr. Nakayama of the New Mexico State University in 1985. It was cross-breed between the Rio Grande 21 and the New Mexico 6-4. A variety from New Mexico, USA.

HP169-20 - NuMex Sandia Select Hot Peppers

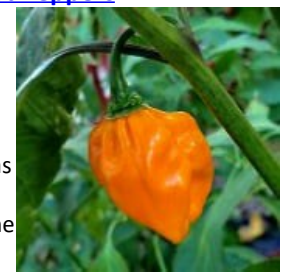
85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long Anaheim hot peppers. Peppers are mildly hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling or drying. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.

HP2267-20 - NuMex St Patrick's Day Hot Peppers



90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from green to orange when mature. A beautiful edible dwarf ornamental peppers with different colors that are perfect for the holidays. Suitable for containers, pots, patios, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP1816-20 - NuMex Suave Orange Hot Peppers



100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero peppers, but without extreme heat. Peppers are mildly hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. This new variety is not as hot as the traditional Habanero peppers. It has the same flavor and aroma as the Habanero peppers. A variety from New Mexico, USA. Scoville Heat Units: 800.

HP1817-20 - NuMex Suave Red Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero-type hot peppers, but without extreme heat. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This new variety is not as hot as the traditional Habanero peppers. It has the same flavor and aroma as the Habanero peppers. A variety from New Mexico, USA. Scoville Heat Units: 800

HP2429-20 - NuMex Summer Solstice Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. NuMex Summer Solstice Pepper. The small dwarf plant produces high yields of bullet-shaped yellow hot peppers. Peppers are hot and turn from green to various shades of yellow when they mature. The beautiful ornamental peppers are edible and suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP170-20 - NuMex Sunburst Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne hot peppers. Peppers grow upright and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Developed by New Mexico State University. A variety from New Mexico, USA.

HP2270-20 - NuMex Thanksgiving Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from ivory to orange when mature. A beautiful edible dwarf ornamental peppers that are abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2428-20 - NuMex Trick or Treat Habanero Hot Peppers

95 days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers have no heat! They turn from green to orange when they mature. The flavor and aroma of the pepper are equal to a hot habanero. Excellent for salsa! Suitable for containers and small gardens. Does well in hot climates. Heat Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP175-20 - NuMex Twilight Pepper Seeds

85 days. Capsicum frutescens. Open Pollinated. NuMex Twilight Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for growing in pots or containers. Great small pepper plant for patio. United States Department of Agriculture, PI 631149. A variety from New Mexico, USA.

HP2266-20 - NuMex Valentine's Day Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers grow upright, are bullet-shaped, and turn from ivory to red when mature. A beautiful edible dwarf ornamental plant that is abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

HP2262-20 - NuMex Veteran's Day Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot and turn from purple to orange when mature. A beautiful edible dwarf ornamental pepper. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.

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.

HP491-20 - Onza Roja Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.

HP2224-20 - Padron Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long hot peppers. Peppers are mildly hot and turn from green to red when they mature. Peppers turn hotter as they mature. Excellent stuffed or pickled. They are sautéed in olive oil with a little sea salt and eaten as an appetizer in Spain. An heirloom variety from Spain.

HP315-20 - Paprika Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent when dried, crushed, and ground into Paprika powder.

HP2458-10 - Paquime Pepper Seeds

70 days. Capsicum annuum. (F1) Paquime Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ½" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. These high-quality peppers are medium hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, stuffing, grilling, or making poppers. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: N, PVY.

HP2485-10 - Park's Whopper Jalapeno Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Park's Whopper Jalapeno Pepper. The plant produces high yields of Jumbo Jalapeno peppers weighing 2 ½ oz. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. These delicious Japaeno peppers are excellent fresh, canned, stuffed, or pickled. Great for nachos and Mexican sauces. A variety from the USA. Mexico. Disease Resistant: N, PVY, TEV. Scoville Heat Units: 2,500.

HP182-10 - Pasilla Bajio Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Pasilla Bajio Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from dark green to dark brown when mature. The plant has green stems, dark green leaves, and white flowers. Mainly dried and used to make smoky flavored sauces. Excellent for Mexican cuisine, making mole sauces, and seasoning spice powder. A variety from Mexico. Disease Resistant: TMV.

HP1155-20 - Pepperoncino Hot Peppers

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of 5 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from yellowish-green to red when mature. The plant has green stems, green leaves, and white flowers. Usually harvested when green and pickled. Excellent for Italian cuisine and for pickling. Also known as Golden Greek Pepperoncino. A variety from Milan, Italy. United States Department of Agriculture, USDA PI 603810.

HP383-20 - Pequin Pepper Seeds

105 days. Capsicum annuum. Open Pollinated. Pequin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are extremely hot and turn from green to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.

HP381-20 - Peru Yellow Hot Peppers

90+ days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are hot, grow upright, have medium-thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemony citrus flavor. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Peru. Scoville Heat Units: 44,940.

HP1790-20 - Peter Orange Hot Peppers

90+ days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ¼ " wide Penis-shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to orange when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece! Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.

HP184-20 - Peter Red Hot Peppers

90+ days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ¼ " wide Penis-shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece! Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.

HP185-20 - Peter Yellow Hot Peppers

90+ days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ¼ " wide Penis-shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to yellow when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece! Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.

HP186-10 - Pilange Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Pilange Pepper. The plant produces good yields of ¾" long by 1 ¼" wide Tomato shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from dark 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 Sao Paulo, Brazil. United States Department of Agriculture, PI 497973. Scoville Heat Units: 7,575.

HP1157-20 - Pimiento de Padron Hot Peppers

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, and stir-fry. Usually used in the green stage and pickled. Also fried in olive oil and served as an appetizer called tapa. Peppers are mildly hot when green, but get hotter as they mature. An heirloom variety from Spain.

HP1117-10 - Piquillo Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Piquillo Pepper. The plant produces good yields of 3 ½" long by 1 ¾" wide hot peppers. Peppers are mildly hot, grow upright, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasted stuffed, sauteed, or pickled. An heirloom variety from Navarra, Spain.

HP451-10 - Pizza Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are mild, have very thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pizza and pickling. An excellent choice for home gardens. A variety from the USA.

HP187-20 - Poblano L Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide hot peppers. Peppers are mildly hot and turn from dark green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. They are called Poblano when fresh and called Ancho when dried. Always a great seller at Farmer's Markets! A variety from Mexico.

HP188-10 - Poinsettia Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. A very beautiful edible dwarf ornamental plant. Suitable for containers, pots, and patios. A variety from Japan.

HPLC Test Results: #6

HP2451-10 - Pot-A-Peno Pepper Seeds

65 days. Capsicum annuum. (F1) Pot-A-Peno Pepper. This early maturing plant produces high yields of 4" long by 1" wide Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for hanging baskets, patios, or containers. The plant has excellent foliage to protect pepper from sun-scald. It is an excellent choice for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500

HP2040-20 - Prik Chi Faa Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Prik Chi Faa Pepper. The plant produces good yields of 5" long by ¾" wide Cayenne-type hot peppers. Peppers are medium hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine for spicing up soups, sauces, salsa, curries, stir-fries, and for making seasoning spice powder. A variety from Thailand.

HP1824-20 - Pumpkin Hot Peppers

110 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1½" by 2½" pumpkin-shaped hot peppers. Peppers are mildly hot and turn from green to red when mature. If left in the field, they will bleach to burnt orange. The plant has green stems, large green pumpkin-shaped leaves, and white flowers. These small peppers look so much like real miniature pumpkins that you'll be fooled. They will get hard, hold their shape, and not mold when they are dried. A very unique ornamental hot pepper.

HP313-20 - Purira Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are hot, grow upright, have medium-thick flesh, and turn from light yellow with purple markings, 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 beautiful ornamental plant. A variety from the USA. Scoville Heat Units: 49,718.

HPLC Test Results: #6

HP452-20 - Purple Cayenne Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Purple Cayenne Pepper. The plant produces good yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from pale yellow, to purple, to red 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.

HP1170-10 - Purple Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of hot peppers. Peppers are hot and turn from green, to purple, to red when mature. The plant has green stems, green leaves with a purple tint, and violet flowers. A beautiful ornamental plant. A variety from Japan.

HP194-20 - Purple Jalapeno Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Purple Jalapeno Pepper. The plant produces good yields of 2" long by 1½" wide hot peppers. Peppers are medium hot, grow upright, have thick flesh, and turn from green, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers stay dark purple for a long time before turning red. Excellent for Mexican cuisine and for salads, salsa, and pickling. A variety from the USA.

HP2045-10 - Quintisho Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" round hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a tiny cherry tomato. A variety from Bolivia.

HP799-20 - Ram's Horn Hot Peppers

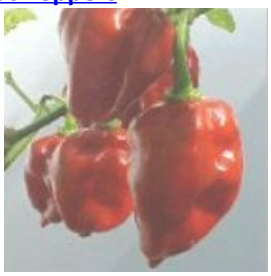
85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 8" long by 1" wide Cayenne hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from light green to red when mature. Excellent for making salsa, roasting, frying, stir-fry, and seasoning spice powder. An heirloom variety from the Emily Eidson family of Lexington, South Carolina, USA.

HP996-20 - Rat's Turd Hot Peppers

100 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ¾" long by ½" wide hot peppers that look like its name. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The size of the peppers may be larger or smaller. These peppers look like rat turds! Excellent drying pepper for making hot pepper flakes, hot sauce, and seasoning spice powder. A variety from the USA.

HPLC Test Results: #2

HP854-10 - Red Dominica Habanero Hot Peppers



100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green, to orange, to red when mature. The plant has light green stems, light green leaves, and yellowish-cream flowers. Excellent for making salsa, hot sauce, and seasoning powder. A rare variety from the Commonwealth of Dominica.

HPLC Test Results: #6

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.

HP2431-20 - Red Flame Hot Peppers

80 days. Capsicum annuum. (F1) The plant produces heavy yields of 6 ½" long Cayenne hot peppers. Peppers are hot, have thin walls, and turn from green to bright crimson red when mature. The plant has green stems, green leaves, and white flowers. A perfect pepper for seasoning when dried. It dries very quickly. Also great for making Ristras. A variety from the USA.

HP800-10 - Red Missile Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Red Missile Pepper. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers grow upright then downward when ripening, are hot, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are shaped like missiles. A variety from the USA.

HP1895-20 - Red Rocket Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 4" long by ½" wide Cayenne hot 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. Peppers have a sweet and hot flavor. Excellent for pickling, salsa, and drying pepper for making hot pepper flakes, and seasoning spice powder. A variety from the USA.

HP198-20 - Ring of Fire Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 6" long by ½" wide Cayenne-type peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent dried and used as pepper flakes. A variety from the USA.

HP273-20 - Rio Grande Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 5 ½" long by 1 ¼" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University, New Mexico, USA. United States Department of Agriculture, PI 593561.

HP1061-20 - Rocotillo Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are mildly 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 drying pepper and great for making seasoning spice powder. An excellent choice for home gardens. A variety from Puerto Rico. Scoville Heat Units: 599.

HPLC Test Results: #13

HP465-10 - Rocoto Orange Hot Peppers

120+ days. Capsicum pubescens. Open Pollinated. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, turn from green to orange when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble an Apple and have unique black seeds! One of the most cold-tolerant peppers around, but won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A variety from Peru.

HP201-10 - Rocoto Red Pepper Seeds

120+ days. Capsicum pubescens. Open Pollinated. Rocoto Red Pepper. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, and turn from green to red when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble apples and have unique black seeds! It's one of the most cold-tolerant peppers around, but it won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A rare variety from Peru.

HP200-10 - Rocoto Yellow Pepper Seeds

120+ days. Capsicum pubescens. Open Pollinated. Rocoto Yellow Pepper. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, and turn from green to yellow when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble apples and have unique black seeds! One of the most cold tolerant peppers around, but won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A variety from Peru.

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.

HP204-20 - Royal Black Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are hot and turn from purple (almost black) to red when mature. Plant has dark purple stems, and dark purple leaves that are almost black, and violet flowers. Excellent for spicy dishes and vinegars. Suitable for containers, pots, patios, hanging baskets, and small gardens.

HP2443-10 - Saco de Velho Hot Peppers

90+ days. Capsicum chinense. Open Pollinated. This tall plant produces high yields of large 3" long x 3" wide wrinkled Habanero peppers. Peppers are very hot, have medium-thick flesh, and turn from green to bright yellow 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 Portuguese name translates to 'Bag Old'. A rare variety from Goias, Brazil.

HP2199-10 - Sadabahar Hot Peppers

60 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of Cayenne-type 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. Suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from India.

HP2215-10 - Salmon Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, grow upright in clusters, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A beautiful ornamental plant suitable for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from the USA.

HP211-20 - Santa Fe Grande Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the best pickling peppers on the market, the types you see in the supermarkets! This variety has thick crunchy walls and is perfect for pickling. Excellent for salads, sandwiches, or salsas. The plant is very productive and produces 25 to 50 peppers! Ideal for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. United States Department of Agriculture, NSL 43583. Disease Resistant: TMV. Scoville Heat Units: 500 to 700.

HP392-10 - Santo Domingo Pueblo Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Santo Domingo, New Mexico. United States Department of Agriculture, PI 645492.

HP1266-20 - Scotch Bonnet Orange Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide wrinkled 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 choice for home gardens and Farmer's Markets. Excellent choice for home gardens, market growers, and open field production. A variety from Jamaica. Scoville Units: 100,000.

HP1511-10 - Scotch Bonnet Red Hot Peppers (Strain 2)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide hot peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making spicy salsa, pickling, and making hot sauce. A variety from Jamaica. Scoville Heat Units: 350,000.

HP1911-20 - Scotch Bonnet Red Pepper Seeds (Strain 3)

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from dark 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 Jamaica.

HP1889-10 - Scotch Bonnet Red Pepper Seeds (Strain 5)

100 days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of small wrinkled hot peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. One of the hottest in the world! It is so hot that one pepper is enough to spice up a large pot of soup or chili. The plant has a good leaf canopy to protect peppers from sunburn. A variety from Jamaica.

HP2472-10 - Sequoia Hot Peppers

72 days. Capsicum annuum. (F1) This early maturing plant produces good yields of large 6 ¾" long by 2 ¾" wide Ancho Poblano peppers. The peppers are mildly hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Good cooking, stuffing pepper, and Mexican cuisine. Suitable for Northeastern regions. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.

HP219-20 - Serrano Tampiqueno Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 2 ¼" long by ½" wide hot peppers. Peppers are medium-hot and turn from green to a bright red when mature. The plant has green stems, green leaves, and white flowers. Great for salsa, sauces, stews, soups, and other dishes. Perfect pickling variety. This is the most popular Serrano gown in Mexico. Excellent choice for home gardens and market growers. A variety from Guanajuato, Mexico. United States Department of Agriculture, PI 640636. Scoville Heat Units: 3,000

HP427-20 - Shishito Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Shishito Pepper. The plant produces high yields of 2 ¼" long by ½" 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. A variety from Japan.

HP1161-10 - Siling Labuyo Pepper Seeds

90+ days. Capsicum frutescens. Open Pollinated. Siling Labuyo Pepper. The plant produces good yields of 1 ½" long by ¼" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green to green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Oriental cuisine and for making hot sauce, hot pepper flakes, and seasoning spice powder. Also known as Philippine Filipino Bird's Eye Chili. A variety from the Philippines. United States Department of Agriculture, PI 593614.

HP2091-10 - Skyline Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Skyline Pepper. The plant produces high yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian dishes. United States Department of Agriculture PI 508435. A variety from South Korea.

HP308-10 - Small Thai Chili Hot Peppers

85 days Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ¼" long by ¼" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This spicy hot pepper is very popular at Oriental supermarkets on the West Coast. Suitable for containers.

HP397-10 - Sport Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Sport Pepper. The plant produces high yields of 2 ¼" long by ½" wide Pequin hot peppers. Peppers are medium hot, grow upright, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This is the popular pepper that is pickled and used on hot dogs and sandwiches. It is especially used on the famous Chicago-style hot dogs. The peppers resemble the Tabasco pepper but are much larger. Excellent pickling variety. A variety from the USA.

HP2460-10 - Sriracha Pepper Seeds

70 days. Capsicum annuum. (F1) Sriracha Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ¼" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. The peppers are mildly hot, have thick flesh, and turn from shiny dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and roasting. Suitable for home gardens, market growers, and commercial growers. A variety from the USA.

HP2464-10 - Stromboli Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The compact plant produces high yields of Tabasco-type hot peppers. The peppers are medium hot, grow upright, and turn from green to brilliant orange when they mature. The plant has green stems, green leaves, and white flowers. Good for making hot sauce and cooking. Excellent for containers and indoors. Suitable for home gardens, market growers, and commercial growers. A variety from Italy.

HP2450-20 - Sweet Bonnet Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 5" long by 1" wide Scotch Bonnet hot peppers. Peppers are not hot, grow upright, and turn from green to red when they mature. This is a sweet version of the hot Scotch Bonnet. It has a sweet flavor with a smoky tint like the true hot Scotch Bonnet, but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Scotch Bonnet strain. The plant has green stems, green leaves, and creamy-yellow flowers. This pepper is popular in the Caribbean islands and is found in many Caribbean dishes. An excellent choice for home gardens and market growers. A variety from the Caribbean region.

HP2469-10 - Sweet Heat Peppers

56 days. Capsicum annuum. (F1) This early maturing compact plant produces high yields of 4” long by 1 ½” wide red sweet bell peppers with a mildly spicy flavor. The plant has green stems, green leaves, and white flowers. These peppers have a slightly spicy taste with a smoky flavor, similar to the spicy flavor of a Pepperoncini. Good for grilling, salsas, or used fresh in salads. Suitable for containers, pots, patios, hanging baskets, and small gardens.

HP1697-20 - Sweet Red Habanero Pepper Seeds

85 days. Capsicum chinense. Open Pollinated. Sweet Red Habanero Pepper. The plant produces good yields of ¾" long by 1" wide sweet Habanero peppers. Peppers are sweet, not hot, and turn from light green, to orange, to red when mature. It has the same fruity flavor as Habanero peppers but without the heat. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from the Caribbean region.

HP291-10 - Tabasco Greenleaf Hot Peppers

120+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of 1 ¼" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, have medium-thin flesh, 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. Variety developed by Auburn University, Alabama, USA. United States Department of Agriculture, NSL 79722. Disease Resistant: TEV.

HP540-10 - Tabasco Hot Peppers (McIlhenny-Genuine)

120 days. Capsicum frutescens. The plant produces heavy yields of small 1 ¼" long by ¼" wide hot 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.

HP233-20 - Takanotsume Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Takanotsume Pepper. This early maturing plant produces good yields of 3" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, have thin flesh, 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. A variety from Japan. United States Department of Agriculture PI 593483.

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.

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 ½" 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.

HP239-20 - Tepin Hot Peppers

200 days! Capsicum annuum. Open Pollinated. The plant produces good yields of ¼" 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.

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.

HP244-20 - Thai Dragon Pepper Seeds

85 days. Capsicum annuum. (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.

HP2307-20 - Thai Hot Culinary Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3 ½" long by ¾" wide upright hot peppers. Peppers are very hot, grow in clusters, 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.

HP245-20 - Thai Hot Ornamental Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1" long by ¼" wide 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. This edible pepper is used in Oriental dishes. Perfect Ornamental house plant. A variety from Thailand. Scoville Heat Units: 100,000.

HP1963-20 - Thai Hot Peppers (Strain 2)

85 days. Capsicum annuum. 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 annuum. 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 annuum. 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.

HP749-20 - Tiny Samoa Hot Peppers

75 days. Capsicum annuum. 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.

HP480-20 - Tobago Seasoning Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero hot 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.

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.

HP846-20 - Trinidad Perfume Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Trinidad Perfume Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero-type hot 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 hot 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 Seeds

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Chocolate Pepper. The plant produces good yields of 3" 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 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.

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 ½" long by 1 ¾" wide Habanero hot 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.

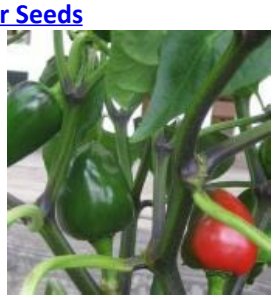
HP2052-20 - Trinidad Scorpion Red Hot Peppers

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 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 Amoroso Pepper Seeds



85 days. Capsicum annuum. Open Pollinated. Trottolino Amoroso 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 annuum. 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

HP2462-20 - Utri Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Utri Pepper. The plant produces high yields of Hungarian-type hot peppers. The peppers are medium hot, have thin flesh, and turn from light dark green to dark red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for eating fresh, cooking, and for making spicy paprika. Suitable for home gardens. An heirloom was brought to the USA in 1909 by Rose Utrie of Hungary.

HP2475-10 - Velociraptor Hot Peppers

80 days. Capsicum chinense. (F1) The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are very hot, have 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. This early-producing Habanero pepper was developed with disease resistance for commercial production. A variety from the USA. Disease Resistant: PMV, TSWV.

HP884-10 - Venezuela Hot Peppers

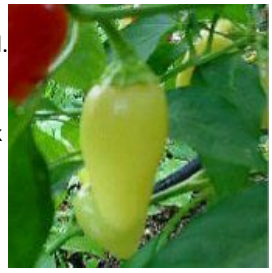
85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ½" long by ½" wide Pequin hot peppers. Peppers are medium hot, grow in clusters, have medium thin flesh, and turn from green, to dark purple (almost black), to red when mature. The plant has dark purple stems, green-dark purple leaves, and violet-purple flowers. A beautiful edible ornamental plant. Excellent drying pepper and great for making seasoning spice powder. Suitable for containers, pots, patios, hanging baskets, and small gardens. A rare variety from Venezuela. United States Department of Agriculture, PI 593598. Scoville Heat Units: 13,592.

HP1027-20 - Vietnamese Tear Jerker Hot Peppers

95 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 1 ¼" long by ¼" wide hot peppers. Peppers are very hot and turn from green, to green with black markings, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The heat of these small peppers will make you cry tears! A variety from Vietnam.

HPLC Test Results: #3

HP255-20 - Wenk's Yellow Hots Peppers

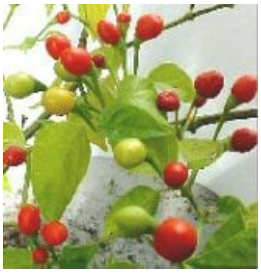


70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from greenish-yellow, to bright orange, then red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa. Grown by the late Erris Wenk, one of the last large local farmers in Albuquerque, New Mexico, USA. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production.

HP2434-10 - Wicked Ghost Hot Peppers

90 days. Capsicum chinense. (F1) The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are extremely hot, have 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. A variety from the USA. Scoville Heat Units: 800,000.

HP1177-10 - Wiri Wiri Hot Peppers



90+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of small ½" long by ½" wide berry-shaped hot peppers. Peppers are very hot, grow upright, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.

HP2398-10 - Wiri Wiri Yellow Hot Peppers

90+ days. Capsicum frutescens. Open Pollinated. The plant produces good yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are hot, grow upright, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.

HP870-20 - Xigole Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2 ¼" long by ½" wide hot peppers. The peppers are hot, grow upright, and turn from green, to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Oaxaca, Mexico.

HPLC Test Results: #1

HP259-20 - Yatsufusa Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Yatsufusa Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. One of the most popular peppers in Japan. Perfect for cooking or drying. A variety from Japan.

HP2467-10 - Yebo Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¾" wide conical shape hot peppers. Peppers are hot and turn from green, to orange, to dark purple when they mature. The plant has green stems, green leaves, and white flowers. Perfect for containers. Developed by Mario Dadomo of Parma, Italy. A very rare variety from Africa.

HP881-10 - Yellow Bedder Hot Peppers

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to golden-yellow when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental plant. Perfect for indoor plants, containers, pots, patio, and border and rock gardens. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. An excellent choice for home gardens. A variety from Macedonia. United States Department of Agriculture, PI 357583.

HP2430-20 - Yellow Sweet Habanero Hot Peppers

85 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 2 ½" wide wrinkled yellow Habanero peppers. Peppers have no or little heat, are crunchy, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. You can enjoy the spicy tropical flavor of a Habanero pepper without the heat! Excellent for making salsa, hot sauce, and seasoning powder. Suitable for containers, pots, patios, borders/rock gardens. A variety from the USA.

HP2054-10 - Yucatan White Habanero Hot Peppers

110 days. Capsicum chinense. Open Pollinating. The plant produces high yields of small white wrinkled Habanero peppers. Peppers are very hot, some say as hot as the Red Savina, and turn from green to white when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Great for salsas, marinades, and making your own hot sauce. A variety from Yucatan, Mexico.

HP2034-10 - Zavory Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ¼" long by 1 ¼" wide elongated Habanero hot peppers. Peppers have no pungent, have medium-thick flesh, and turn from green to red when mature. Peppers have loads of Habanero flavor but without the heat. Great in salsa, soups, and salads. Also great stuffed with cheese and baked. A variety from the USA. Scoville Heat Units: 100.

HP407-20 - Zia Pueblo Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Zia Pueblo Pepper. The plant produces good yields of 3" long by 1 ¼" wide Anaheim hot peppers. Peppers are medium hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Peppers are grown by local farmers at 5,500 feet above sea level at Zia Pueblo, New Mexico, USA.