

## Tall Hot Pepper Plants - 36" to 48" Tall

### [HP3-20 - 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**

### [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.



### [HP325-20 - Amando Pepper Seeds](#)

80 days. Capsicum annum. (F1). Amando Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are hot and turn from dark green to dark red when mature. Peppers are straight with a pointed end. Great cooking pepper! The plant has green stems, green leaves, and white flowers. Disease Resistance: TMV.



### [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.



### [HP2478-20 - Aleppo Hot Peppers](#)

80 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6" tall peppers. Peppers are medium hot and turn from green to bright red when mature. Just the right heat for those who want a spicy smoky pepper that is not too hot. Excellent for salads, stir-frying dishes, and dried to make pepper flakes and pepper powder spice. A variety from Aleppo, Syria. Scoville Heat Units: 10,000.



### [HP328-10 - Ancho Gigantia Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6" long by 3" wide hot 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.



#### **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.



#### **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.



#### **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.



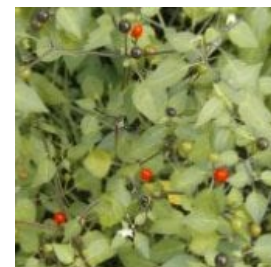
#### **HP1993-10 - Cheyenne Pepper Seeds**

64 days. Capsicum annuum. (F1) Cheyenne Pepper. This early maturing plant produces high yields of 9" long by 1 ¼" wide Cayenne hot peppers. Peppers are mildly hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. This plant produces peppers 10 days earlier than other varieties. Similar to other Cayenne peppers but larger. The compact stronger plants require no staking even with heavy pepper load. It is popular around Philadelphia and New Jersey. Delicious served fresh, grilled, or dried. The glossy flesh is scrunched and tender. Excellent choice for home gardens, market growers, and open field production. Scoville Heat Units: 4,000.



#### **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.



#### **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**

#### **HP2441-10 - Crackle Hot Peppers**

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of large 5" long by ¼" wide Cayenne-type hot peppers. Peppers are mildly hot, have medium-thick walls, and turn from green to red when mature. The tall plant has green stems, dark green leaves, and white flowers. Great fresh or dried to make pepper flakes and spices. Thrives in hot conditions. The plant has an expansive root system and great leaf cover to protect the peppers from sun-scauld. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 3,000.





#### [HP2317-20 - Crinkle Chili Hot Peppers](#)

85 days. Capsicum annum. 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.



#### [HP66-20 - Cyklon Hot Peppers](#)

85 days. Capsicum annum. 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.



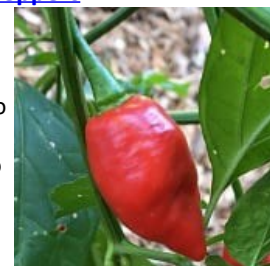
#### [HP1073-10 - Demre Hot Peppers](#)

75 days. Capsicum annum. 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.



#### [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.



**HPLC Test Results: #11**

#### [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.



#### [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.



#### [HP1071-10 - Goliath Jalapeno Pepper Seeds](#)

68 days. Capsicum annum. (F1) Goliath Jalapeno Pepper. This early maturing plant produces good yields of 3 ¼" long by 1 ½" wide hot peppers. Peppers are hot, have thick walls, and turn from glossy dark green to scarlet red when mature. The plant has green stems, green leaves, and white flowers. It is usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. It is an excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Disease Resistant: PVY, TMV.



#### [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.



#### **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.



#### **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 3/4" long by 1 1/4" 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 1/4" 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.



#### **HP1081-10 - HDV Hot Peppers**

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 1 1/2" long by 1/2" 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**

#### **HP111-10 - Hot Lemon Pepper Seeds**

70 days. Capsicum annum. Open Pollinated. Hot Lemon Pepper. This early maturing plant produces good yields of 4" long by 1/2" 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.



#### **HP115-20 - Hungarian Black Hot Peppers**

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 1/2" long by 1 1/4" 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.



#### **HP943-10 - Italian Roaster II Pepper Seeds**

85 days. Capsicum annum. (F1) Italian Roaster II Pepper. The plant produces good yields of 6" long by 1 1/2" wide hot peppers. Peppers are very mild, just a little heat, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Superb flavor. Excellent for salads, pizza, and grilling.



#### **HP2235-10 - Jalafuego Hot Peppers**

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of 4" long by 1 1/2" wide Jalapeno peppers. Plants have green leaves, green stems, and white flowers. One of the hottest Jalapenos with dark green smooth peppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY



#### **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.



#### **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.



#### **HP2236-20 - Mosquetero Hot Peppers**

90 days. Capsicum annuum. (F1) The plant produces high yields of 6" long by 3" wide Ancho hot peppers. Peppers are mildly hot and turn from deep green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. They perform well under cooler climates. Excellent for stuffing into chiles Rellenos or frying. An excellent choice for home gardens and market growers.



#### **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



#### **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.





#### **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.



#### **HP1889-20 - Scotch Bonnet Red Hot Peppers (Strain 5)**

100 days. Capsicum chinense. Open Pollinated. 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.



#### **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 grown 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



#### **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.



#### **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.



#### **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.



#### **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.



#### **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.



#### **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.



#### **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.

