Peppers (Hot)

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.

HP755-10 - Billy Goat Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Billy Goat Pepper. The plant produces high yields of ½" long by ¾" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to dark red when mature. The plant has green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.

HP2493-10 - Biquinho Iracema Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Biquinho Iracema Peppers. The plant produces high yields of 1 ¼" long by ¾" wide Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange, to 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.

HP2433-10 - Biquinho Red Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Biquinho Red Pepper. 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.

HP2341-10 - Biquinho Yellow Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Biquinho Yellow Pepper. The plant produces high yields of 1 ¼" long by ¾" wide pendant shaped Habanero 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.

HP2343-10 - Bod'e Amarela Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Bod'e Amarela Pepper. The plant produces good yields of ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from light green to golden orange when mature. The plant has green stems, green leaves, and white flowers. a beautiful ornamental pepper plant. Excellent for making hot sauce. Also known as Yellow Goat. A variety from Brazil. Scoville Heat Units: 32,000.

HP656-10 - Bod'e Red Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Bod'e Red Pepper. The plant produces high yields of ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from light green to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce with a hint of cherry flavor. A very beautiful ornamental pepper plant. A variety from Brazil. Scoville Heat Units: 32,000.

HP2541-10 - Brazilian Starfish Yellow Pepper Seeds

90+ days. Capsicum baccatum. Open Pollinated. Brazilian Starfish Yellow Pepper. The plant produces good yields of 2" long by 2 ½" wide hot peppers. These star shaped or saucer shaped peppers are 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 for stir-fry, hot sauce, and good drying pepper for making pepper flakes and seasoning spice powder. A rare variety from Brazil. Scoville Heat Units: 50,000.

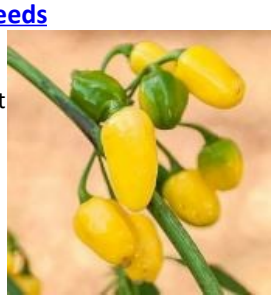
HP2507-10 - Cheiro Do Norte Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Cheiro Do Norte Pepper. The plant produces high yields of 3 ¼" long by 1 ½" wide elongated Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from pale green to pale 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 rare variety from Brazil.

HP2400-10 - Cheiro Roxa Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Cheiro Roxa Pepper. The plant produces high yields of ¾" long by 1" wide Habanero peppers. Peppers are hot, have medium thick flesh, and turn from purple to light pinkish purple when mature. The plant has green stems, purplish green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.

HP2355-10 - Cumari do Para Pepper Seeds



90 days. Capsicum chinense. Open Pollinated. Cumari do Para Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, 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 spice powder. A very rare from Brazil.

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.

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.

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.

HP2375-10 - Peito de Moca Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Peito de Moca Pepper. The plant produces good yields of 1 ¼" long by 1 ¼" wide Aji peppers. Peppers are medium hot, have medium thick flesh, grow upright, and turn from green 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 rare variety from Brazil.

HP2378-10 - Piaozinho Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Piaozinho Pepper. The plant produces high yields of 1 ¼" long by ¾" wide Habanero peppers. Peppers are hot, have medium thin flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce and seasoning spice powder. A rare variety from Brazil.

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.

HPLC Test Results: #16

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.

HP257-10 - Wild Brazil Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Wild Brazil Pepper. The plant produces heavy yields of ½" round hot peppers. Peppers are very hot, medium thin flesh, and turn from green, to yellow to pale yellow when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder. A rare variety from Brazil.