

Peppers (Hot)

HP6-20 - Aji Dulce #2 Hot Peppers

90 days. *Capsicum chinense*. Open Pollinated. 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.



HP884-10 - Venezuela Hot Peppers

85 days. *Capsicum annum*. 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.

