

# Peppers (Hot)

## 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**

## 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.



## HP884-10 - Venezuela Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Venezuela Pepper. The plant produces good yields of ½" long by ½" wide Pequin peppers. Peppers are very hot, have medium thin flesh, grow in clusters, 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 pepper plant. Excellent drying pepper and great for making seasoning spice powder. Suitable for containers, pots, patios, hanging baskets, and small gardens. United States Department of Agriculture, PI 593598. A rare variety from Venezuela.

