

Green/Yellow to Red Hot Peppers

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.



HP1885-10 - Sahuaro Hot Peppers

76 days. Capsicum annuum. (F1) The plant produces high yields of 9" long by 2" wide Anaheim-type hot peppers. Peppers are mildly hot, have thick walls, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant has a good leaf canopy providing protection against sun-scald. Great frying and stuffing variety. Disease Resistant: PMV. Scoville Heat Units: 500.

