

## Peppers (Hot)

### [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.



### [HP1061-20 - Rocotillo Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and great for making seasoning spice powder. An excellent choice for home gardens. A variety from Puerto Rico. Scoville Heat Units: 599.



**HPLC Test Results: #13**