

# Peppers (Hot)

## [HP321-20 - Aci Sivri Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Aci Sivri Pepper. The plant produces good yields of 7 ½" long by ½" wide Cayenne-type hot peppers. Peppers are medium hot, have medium thin flesh, and turn from light yellowish-green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying, pickling, and seasoning powder. An heirloom variety from Turkey.



## [HP1073-10 - Demre Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, stir-fry, making salsa, hot sauce, drying, and for making seasoning spice powder. A variety from Turkey. Scoville Heat Units: 29,811.



**HPLC Test Results: #11**

## [HP1007-20 - Turkish Cherry Hot Peppers](#)

90 days. Capsicum annuum. The plant produces good yields of 1 ¼" long by 1 ¾" wide Cherry hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salads and pickling. A variety from Turkey.

**HPLC Test Results: #16**