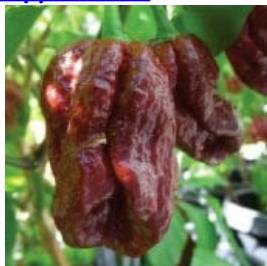


H

[HP2212-10 - 7 Pot DouglaH Habanero Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot DouglaH Habanero Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to dark brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is said to provide enough heat to spice up 7 pots of stew. This is one of the rarest and hottest of the 7 pod strains! Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 1,450,000.



[HP2301-10 - 7 Pot White Habanero Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of wrinkled white Habanero hot peppers. Peppers are extremely hot and turn from green to white when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is said to provide enough heat to spice up 7 pots of stew. A variety from Trinidad & Tobago. Scoville Heat Units: 950,000.



[HP39-20 - Caribbean Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1 ¾" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from light green, to orange, to bright glossy red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. Scoville Heat Units: 400,000.



[HP887-10 - Chocolate Long Habanero Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 4" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to chocolate brown when mature. Pepper's size varies from 2" to 4" in length. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean region.



HPLC Test Results: #4

[HP444-10 - Golden Habanero Hot Peppers](#)

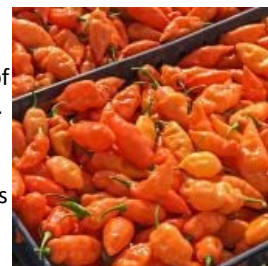
100+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of 2 ¼" long by 2" wide wrinkled hot peppers. Peppers are very hot and turn from light green, to yellow, to a deep golden orange when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 214,628.



HPLC Test Results: #17

[HP2323-20 - Habanada Hot Peppers](#)

90+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of 2" long by 1 ¼" wide Habanero hot peppers. Peppers have no pungent, are sweet, have medium-thick flesh, and turn from creamy white to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have the Habanero flavor without the heat! Excellent pickling variety and for making hot sauce and salsa. It holds well for a long time on the plant. A heatless habanero with irresistible tropical flavor bred by Dr. Michael Mazourek of Cornell University. A variety from New York, USA.



[HP1314-10 - Habanero Brown Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1 ¾" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This variety is much larger than the other Habanero Chocolate Pepper varieties. A variety from the Caribbean region.



HPLC Test Results: #17

[HP1946-20 - Habanero Chocolate Hot Peppers \(Strain 4\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. The Chocolate Habanero is recognized as the world's 4th hottest pepper. It is a favorite in the Caribbean to make barbecue sauces and marinades. A variety from the Caribbean region.



[HP1982-10 - Habanero Chocolate Hot Peppers \(Strain 5\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2" long by 1" wide brown Habanero hot peppers. Peppers are extremely hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean.



[HP1935-10 - Habanero Hot Peppers \(Belize Sweet\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ¾" wide wrinkled Habanero peppers. Peppers are extremely hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from a Punta Gorda farmer, Belize.



[HP2039-10 - Habanero Mayan Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 4" long glossy bright red Habanero hot peppers. Peppers are hot and turn from green to glossy bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are lantern-shaped, longer, and more slender than a typical Habanero. This is an early maturity variety that is good for cooler climates. Cold Tolerant. Scoville Heat Units: 150,000.



[HP1930-10 - Habanero Orange Hot Peppers \(Strain 5\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ¾" long by 1" wide wrinkled Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green, to light orange, to dark orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Mexico.



[HP2001-20 - Habanero Orange Hot Peppers \(Strain 8\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of wrinkled lantern-shaped Habanero peppers. Peppers are very hot and turn from green to golden orange when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Mexico.



[HP1785-10 - Habanero Red Hot Peppers \(Strain 3\)](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, salsa, and pepper flakes. A variety from the Caribbean region. Scoville Heat Units: 285,000.



HP1983-20 - Habanero Red Hot Peppers (Strain 7)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2" long by 1" wide wrinkled hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens. A variety from the Caribbean region.



HP1984-10 - Habanero White Hot Peppers (Strain 3)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2" long by 1" wide Habanero hot peppers. Peppers are very hot, have thin flesh, and turn from a greenish-white color to a creamish-white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. A variety from Mexico.



HP1969-20 - Habanero White Pepper Seeds (Strain 2)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Pepper. The plant produces good yields of white Habanero hot peppers. Peppers turn from green to white when they mature. The plant has green stems, green leaves, and white flowers. Peppers are very hot. Excellent for making beef jerky, salsa, pickling, and hot sauce. A rare variety from Peru. Scoville Heat Units: 500,000.



HP2059-10 - Habanero White Pepper Seeds (Strain 5)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Peppers. The plant produces heavy yields of 1 ½" long by ¾" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from a green to a pure white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning powder. A variety from the Yucatan region of Mexico.



HP855-20 - Haitian Purple Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers are hot, grow upright, and turn from purple to orange-red when mature. The plant has green stems, green leaves, and white-purple flowers. A very beautiful ornamental plant. Excellent choice for home gardens.



HP2111-20 - Halawatha Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 2" wide hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture PI 640877. A variety from Sri Lanka.



HPLC Test Results: #1

HP105-20 - Hanoi Red Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the marketplaces in Hanoi, Vietnam.



HP949-10 - Harold's St Barts Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Harold's St Barts Pepper. The plant produces good yields of 1 ¾" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green to yellow when mature. The plant has light green stems, light green leaves, and white flowers. It has a smoky flavor and is great for making hot sauce and seasoning powder. Harold Langlois brought this variety back from St Barts Island. Scoville Heat Units: 129,816.



HPLC Test Results: #6

[HP1926-20 - Hawaiian Red Kona Hot Peppers](#)

100+ days. *Capsicum frutescens*. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Peppers are similar to Tabasco. Excellent for making hot sauce. A variety from Hawaii, USA.



[HP278-20 - Hawaiian Sweet Hot Peppers](#)

85 days. *Capsicum annuum*. Open Pollinated. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are medium hot, grow upright, have medium-thick flesh, and turn from light green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet hot flavor. Excellent for making salsa. A variety from the Hawaiian Islands, USA.



[HP1081-10 - HDV Hot Peppers](#)

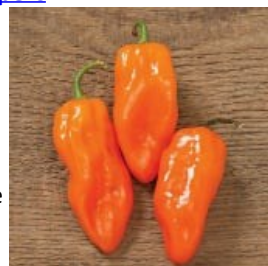
90 days. *Capsicum frutescens*. Open Pollinated. The plant produces heavy yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has fuzzy green stems, green stems, and green leaves. It is similar to the Tabasco Pepper and can be used to make hot sauce.



HPLC Test Results: #9

[HP2241-20 - Helios Habanero Hot Peppers](#)

87 days. *Capsicum chinense*. (F1) The plant produces high yields of 2 ¾" long by 1 ½" wide dark orange habanero hot peppers. Peppers are very hot turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. The plants produce much earlier with bigger peppers than the standard Habanero. Suitable for northern and short-season regions. Scoville Heat Units: 75,000.



[HP2210-20 - Hermosillo Hot Peppers](#)

90+ days. *Capsicum annuum*. Open Pollinated. The plant produces good yields of ½" long by ½" wide Chiltepin hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Hermosillo, Sonora, Mexico. Scoville Heat Units: 50,000.



[HP856-20 - Hidalgo Hot Peppers](#)

85 days. *Capsicum annuum*. (F1) The plant produces good yields of large 6 ½" long by 3 ¼" wide Ancho Mulato hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for cooking pepper. A variety developed for harvest periods in high temperatures. Heat Tolerant. A variety from the USA. Scoville Heat Units: 800.



[HP2242-10 - Highlander Hot Peppers](#)

65 days. *Capsicum annuum*. (F1) This early maturing plant produces high yields of 7" long by 2" wide Anaheim-type hot peppers. The plant has green leaves, a green stem, and white flowers. Usually harvested when green. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. Scoville Heat Units: 1,500.



[HP2446-20 - Hindu Hot Peppers](#)

85 days. *Capsicum annuum*. Open Pollinated. The plant produces excellent yields of 5 ½" long by 1 ¼" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent cooking pepper. An excellent choice for home gardens. A very rare variety from India.



HP2291-20 - Hinkel Hatz Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Hinkel Hatz Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot and turn from green to glossy deep red when mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a chicken heart. Excellent fresh, in salsa, pickled, or dried. Suitable for indoor containers. An 1800's Pennsylvania heirloom variety. Scoville Heat Units: 30,000.



HP1908-10 - Holy Mole Hot Peppers

2007 All-America Selections Winner!

85 days. Capsicum annum. (F1) Plant produces good yields of 9" long by 1 ½" wide chocolate brown hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Used to make the Mexican Mole Sauce. Also can be dried and ground for spice. Scoville Heat Units: 700.



HP2447-20 - Hontaka Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces excellent yields of 5" long by 1" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This pepper is popular in Asia and is found in many Chinese, Japanese, and Asian dishes. An excellent choice for home gardens and market growers. A variety from India.



HP111-10 - Hot Lemon Pepper Seeds

70 days. Capsicum annum. Open Pollinated. Hot Lemon Pepper. This early maturing plant produces good yields of 4" long by ½" wide wrinkled hot peppers. Peppers are hot and turn from light green to pure lemon yellow when mature. The plant has green stems, green leaves, and white flowers. A hot spicy pepper with a unique flavor. Excellent for making hot sauce and for drying. An heirloom variety from Ecuador. Scoville Heat Units: 30,000.



HP1091-20 - Hot Paper Lantern Hot Peppers

90+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of 4" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are 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 with a tint of green. The plant is more productive than other Habanero varieties. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 30,000.



HP1297-20 - Hot Pepper Mix Seeds

85 to 110 days. Capsicum annum. Open Pollinated. Hot Pepper Mix. A mixture of hot peppers in various shapes and colors. Peppers range from mild heat to very hot. Excellent for making pickles, hot sauces, beef jerky, and salsa.



HP112-20 - Hot Portugal Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by ¾" wide hot peppers. Peppers are hot, have thin flesh, and turn from green to glossy scarlet red when mature. The plant has green stems, green leaves, and white flowers. Excellent for drying and stir-frying. A variety from Portugal. United States Department of Agriculture, NSL 6034. Scoville Heat Units: 50,000.



HP2407-20 - Hot Rod Serrano Hot Peppers

77 days. Capsicum annum. (F1) The plant produces high yields of 3" long by 1" wide Serrano peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems with dark markings, green leaves, and white flowers. These big plants produce over a long harvest period. Most often used when green for pickling but also make fine chipotles if allowed to ripen to red. Excellent for frying, freezing, and pickling. A variety from the USA. Disease Resistant: PVY, TEV.



[HP2253-10 - Hot Sunset Hot Peppers](#)

2015 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Plant produces high yields of 7" long hot banana peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh, grilled, pickled or roasted. A variety from the USA. Scoville Heat Units: 650.



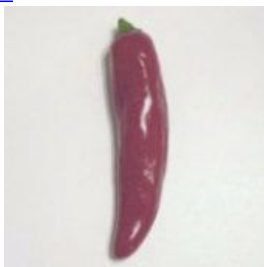
[HP2465-5PK - Hottest Peppers Variety Pack](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero hot peppers. The peppers are extremely hot and turn from green to orange, red, yellow, and white when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Good for making hot sauce, beef jerky, salsa, hot sauce, and cooking. Suitable for home gardens.



[HP1082-10 - Huachimongo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide Jalapeno-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, stuffing, roasting, frying, pickling, and cooking. An excellent choice for home gardens.



[HP115-20 - Hungarian Black Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium-hot and turn from dark purple (almost black) to orange-red when mature. The plant has green leaves with purple veins, dark purple stems, and violet-colored flowers. A beautiful ornamental plant. Excellent for salsa and pickling. A variety from Hungary. Scoville Heat Units: 10,000.

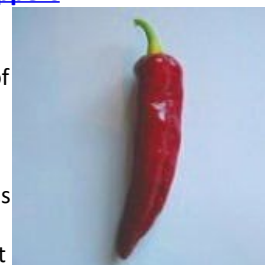


[HP2448-20 - Hungarian Bussert Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of blocky hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent canning, pickling, and frying. The name came about in honor of a friend's Hungarian mother. A variety from Hungary.

[HP117-10 - Hungarian Paprika Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 4 ¼" long by 1" wide hot peppers. Peppers are sweet and spicy and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This paprika variety has been developed to its finest quality. A good source of Vitamin C. It has excellent color and is sweet and spicy. Excellent for drying and for making Genuine Hungarian Paprika Powder. A variety from Hungary.



[HP1868-20 - Hungarian Semi Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from light greenish-yellow, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, roasting, grilling, and frying. A variety from Hungary. Scoville Heat Units: 700.



[HP1349-20 - Hungarian Yellow Wax Hot Peppers](#)

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 4 ½" long by 1" wide Banana hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Hungarian cuisine and for salads, frying, and pickling. United States Department of Agriculture, PI 617082. A variety from the USA.



SP287-20 - Hungarian Yellow Wax Sweet Peppers

75 days. *Capsicum annuum*. Open Pollinated. The plant produces heavy yields of 5 ½" long by 1 ½" wide banana-shaped peppers. Peppers are sweet with a tint of spicy flavor, have thick walls, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for those who just want a tint of hotness for pickling, frying, or stuffing. A variety from the USA. United States Department of Agriculture, PI 592812.

