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[HP2463-10 - Onyx Red Ornamental Pepper Seeds](#)

2018 All-America Selections Winner!

110+ days. Capsicum annum. Open Pollinated. Onyx Red Ornamental Pepper. This small compact plant produces high yields of small hot peppers. The peppers are medium hot, have thin flesh, and turn from black to shiny red when mature. This beautiful ornamental plant has black stems, blackish purple, and violet flowers. Heat Tolerant. Suitable for containers, patios, hanging baskets, and window boxes. A variety from the USA.



[HP2523-10 - Onza Orange Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Onza Orange Pepper. The plant produces good yields of 3" long by 3/4" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying and stir-fry. A good drying pepper for making seasoning spice powder. A variety from Mexico.

[HP491-20 - Onza Roja Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by 3/4" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.



[HP2004-10 - Orange Plum Habanero Hot Peppers](#)

62+ days. Capsicum chinense. (F1) This early maturing large bush-type plant produces excellent yields of 2" long by 1 1/4" wide wrinkled hot peppers. Peppers are very hot and turn from green to a brilliant to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. A very early hybrid Habanero that produces all year long. Excellent for making hot sauce. A variety developed in the USA. Scoville Heat Units: 285,000.



[HP178-10 - Orozco Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Orozco Pepper. The plant produces good yields of 6" long by 2" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and white flowers. The peppers resemble carrots. Excellent for European cuisine, firing, and stir-fry. A variety from Eastern Europe.



[HP179-10 - Ortega Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Ortega Pepper. The plant produces good yields of 7" long by 1 1/2" wide Anaheim peppers. Peppers are mildly hot, have medium thick flesh, turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Ortega is a special stock of Anaheim TMR 23 selected by Ortega Chile Company. Excellent for stuffing, grilling, roasting, stews, and sauces. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.