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[HP2224-20 - Padron Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long hot peppers. Peppers are mildly hot and turn from green to red when they mature. Peppers turn hotter as they mature. Excellent stuffed or pickled. They are sautéed in olive oil with a little sea salt and eaten as an appetizer in Spain. An heirloom variety from Spain.



[HP315-20 - Paprika Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent when dried, crushed, and ground into Paprika powder.



[HP2458-10 - Paquime Pepper Seeds](#)

70 days. Capsicum annuum. (F1) Paquime Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ½" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. These high-quality peppers are medium hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, stuffing, grilling, or making poppers. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: N, PVY.



[HP2485-10 - Park's Whopper Jalapeno Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Park's Whopper Jalapeno Pepper. The plant produces high yields of Jumbo Jalapeno peppers weighing 2 ½ oz. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. These delicious Japaeo peppers are excellent fresh, canned, stuffed, or pickled. Great for nachos and Mexican sauces. A variety from the USA. Mexico. Disease Resistant: N, PVY, TEV. Scoville Heat Units: 2,500.



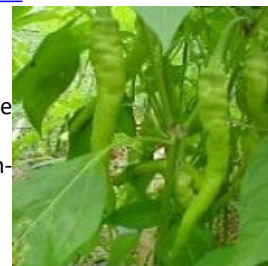
[HP182-20 - Pasilla Bajio Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Pasilla Bajio Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from dark green to dark brown when mature. The plant has green stems, dark green leaves, and white flowers. Mainly dried and used to make smoky flavored sauces. Excellent for Mexican cuisine, making mole sauces, and seasoning spice powder. A variety from Mexico. Disease Resistant: TMV.



[HP1155-20 - Pepperoncino Hot Peppers](#)

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of 5 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from yellowish-green to red when mature. The plant has green stems, green leaves, and white flowers. Usually harvested when green and pickled. Excellent for Italian cuisine and for pickling. Also known as Golden Greek Pepperoncino. A variety from Milan, Italy. United States Department of Agriculture, USDA PI 603810.



HP383-20 - Pequin Pepper Seeds

105 days. Capsicum annuum. Open Pollinated. Pequin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are extremely hot and turn from green to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



HP381-20 - Peru Yellow Hot Peppers

90+ days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are hot, grow upright, have medium-thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemony citrus flavor. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Peru. Scoville Heat Units: 44,940.



HP1790-20 - Peter Orange Hot Peppers

90+ days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis-shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to orange when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece! Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



HP184-20 - Peter Red Hot Peppers

90+ days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis-shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece! Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



HP185-20 - Peter Yellow Hot Peppers

90+ days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis-shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to yellow when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece! Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



HP186-10 - Pilange Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Pilange Pepper. The plant produces good yields of ¾" long by 1 ¼" wide Tomato shaped hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from dark green, to orange, to red 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 Sao Paulo, Brazil. United States Department of Agriculture, PI 497973. Scoville Heat Units: 7,575.



HP1157-20 - Pimiento de Padron Hot Peppers

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, and stir-fry. Usually used in the green stage and pickled. Also fried in olive oil and served as an appetizer called tapa. Peppers are mildly hot when green, but get hotter as they mature. An heirloom variety from Spain.



HP1117-10 - Piquillo Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Piquillo Pepper. The plant produces good yields of 3 ½" long by 1 ¾" wide hot peppers. Peppers are mildly hot, grow upright, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasted stuffed, sauteed, or pickled. An heirloom variety from Navarra, Spain.



[HP451-10 - Pizza Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are mild, have very thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pizza and pickling. An excellent choice for home gardens. A variety from the USA.



[HP187-20 - Poblano L Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide hot peppers. Peppers are mildly hot and turn from dark green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. They are called Poblano when fresh and called Ancho when dried. Always a great seller at Farmer's Markets! A variety from Mexico.



[HP188-10 - Poinsettia Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. A very beautiful edible dwarf ornamental plant. Suitable for containers, pots, and patios. A variety from Japan.



HPLC Test Results: #6

[HP2451-10 - Pot-A-Peno Pepper Seeds](#)

65 days. Capsicum annuum. (F1) Pot-A-Peno Pepper. This early maturing plant produces high yields of 4" long by 1" wide Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for hanging baskets, patios, or containers. The plant has excellent foliage to protect pepper from sun-scauld. It is an excellent choice for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500



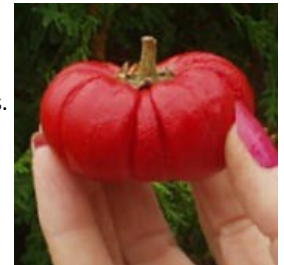
[HP2040-20 - Prik Chi Faa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Prik Chi Faa Pepper. The plant produces good yields of 5" long by ¾" wide Cayenne-type hot peppers. Peppers are medium hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine for spicing up soups, sauces, salsa, curries, stir-fries, and for making seasoning spice powder. A variety from Thailand.



[HP1824-20 - Pumpkin Hot Peppers](#)

110 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1½" by 2½" pumpkin-shaped hot peppers. Peppers are mildly hot and turn from green to red when mature. If left in the field, they will bleach to burnt orange. The plant has green stems, large green pumpkin-shaped leaves, and white flowers. These small peppers look so much like real miniature pumpkins that you'll be fooled. They will get hard, hold their shape, and not mold when they are dried. A very unique ornamental hot pepper.



[HP313-20 - Purira Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are hot, grow upright, have medium-thick flesh, and turn from light yellow with purple markings, to orange, to red 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 beautiful ornamental plant. A variety from the USA. Scoville Heat Units: 49,718.



HPLC Test Results: #6

[HP1170-10 - Purple Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of hot peppers. Peppers are hot and turn from green, to purple, to red when mature. The plant has green stems, green leaves with a purple tint, and violet flowers. A beautiful ornamental plant. A variety from Japan.



[HP272-20 - Pusa Jwala Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has light green stems, light green leaves, and white flowers. A variety from India.



HPLC Test Results: #6

[HP452-20 - Purple Cayenne Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Purple Cayenne Pepper. The plant produces good yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from pale yellow, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA.



[HP194-20 - Purple Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Purple Jalapeno Pepper. The plant produces good yields of 2" long by 1½" wide hot peppers. Peppers are medium hot, grow upright, have thick flesh, and turn from green, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers stay dark purple for a long time before turning red. Excellent for Mexican cuisine and for salads, salsa, and pickling. A variety from the USA.

