

## Peppers (Hot)

### [HP358-20 - African Fish Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are medium-hot, have medium thin flesh, and turn from cream white with green stripes, to orange with brown stripes, then to red when mature. The plant has variegated leaves. An African-American heirloom from the Philadelphia/Baltimore/DC region. The famous seasoning used in Crab Houses around the Chesapeake Bay. Peppers were dried and used as a spice to make a cream sauce for shellfish. This variety is thought to have been brought to America from Africa in the 1800s. Scoville Heat Units: 13,500.



### [HP2467-10 - Yebo Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by ¾" wide conical shape hot peppers. Peppers are hot and turn from green, to orange, to dark purple when they mature. The plant has green stems, green leaves, and white flowers. Perfect for containers. Developed by Mario Dadomo of Parma, Italy. A very rare variety from Africa.