

Pimento Sweet Peppers

[SP382-20 - Ashe County Pimento Sweet Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of large 1 ½" long by 4" wide sweet Pimento peppers. Peppers are very sweet, have thick walls, and turn from green to bright red when mature. Great pepper for fresh eating, cooking, roasting, canning, and stuffing. Suitable for home gardens and market growers. An heirloom variety from Rob Danford in the Smoky Mountains of North Carolina, USA.



[SP55-20 - Pimento L Sweet Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 2 ½" wide heart-shaped sweet peppers. Peppers turn from green to red when they mature. Excellent pickling variety. Suitable for containers and pots. An excellent choice for home gardens. Disease Resistant: TMV.



[SP111-20 - Pimento Sweet Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of heart-shaped sweet peppers. Peppers turn from green to red when they mature. Excellent pickling pepper. Suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from the USA.



[SP56-20 - Pimento Elite Sweet Peppers](#)

75 days. Capsicum annuum. (F1) The plant produces extremely heavy yields of 3 ½" long by 3" wide sweet pimento peppers. Peppers have thick walls and turn from green to red when they mature. Similar to Pimento L, but has higher yields. Ideal for canning, salads, and garnishes. An excellent choice for home gardens and market growers.



[SP310-20 - Red Cheese Sweet Peppers](#)

60 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" wide flat and round-shaped sweet peppers. Its thick flesh is excellent for baking, broiling, or stuffing. Plants have a strong resistance to insects. An heirloom variety from Spain.



[SP208-20 - Sheepsnose Pimento Sweet Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" long by 4" wide sweet peppers. Peppers turn from green to red when fully mature. It has thick walls, is crisp and juicy, and keeps a long time when refrigerated. This cheese-shaped pepper is excellent fresh, freezing, or pickled. An heirloom variety from Ohio, USA.



[SP69-10 - Super Red Pimento Sweet Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 5 ¾" long by 3 ¼" wide sweet peppers. Peppers turn from green to red when mature. This variety is much larger and thicker than other Pimento varieties. Great for salads, stuffing, pickling, cooking, and gourmet dishes. Suitable for freezing. Disease Resistant: TMV.

