

Capsicum frutescens

[HP964-10 - Aji Caballero Pepper Seeds](#)

90 days. Capsicum frutescens. Open Pollinated. Aji Caballero Pepper. The plant produces high yields of $\frac{3}{4}$ " long by $\frac{1}{4}$ " wide hot peppers. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco Pepper. Perfect for making hot sauce and pepper flakes, Excellent choice for home gardens. A rare variety from Puerto Rico.



[HP1272-10 - Angkor Sunrise Hot Peppers](#)

100+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of $1\frac{1}{2}$ " long by $\frac{1}{2}$ " wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from cream to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco plant. Excellent for making hot sauce. Suitable for containers. A variety from Cambodia.



[HP93-10 - Guam Boonies Hot Peppers](#)

110+ days. Capsicum frutescens. Open Pollinating. The plant produces good yields of $\frac{3}{4}$ " long by $\frac{1}{4}$ " wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Excellent drying pepper and for making hot sauce. Similar to the Tabasco variety. A variety from the island of Guam. Scoville Heat Units: 160,000.



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

100+ days. Capsicum frutescens. Open Pollinated. The plant produces good yields of 1" long by $\frac{1}{4}$ " 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.



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

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of $1\frac{1}{2}$ " long by $\frac{1}{2}$ " 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.



[HP1801-20 - Malagueta Hot Peppers](#)

90+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of $\frac{3}{4}$ " long by $\frac{1}{4}$ " wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This variety is larger than other Malagueta varieties and the hottest of the group. Easy to pick. It is similar to the Tabasco pepper and great for making hot sauce. An excellent choice for home gardens and market growers. The Malagueta is the national pepper of Brazil.



HPLC Test Results: #9

HP175-20 - NuMex Twilight Pepper Seeds

85 days. Capsicum frutescens. Open Pollinated. NuMex Twilight Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for growing in pots or containers. Great small pepper plant for patio. United States Department of Agriculture, PI 631149. A variety from New Mexico, USA.



HP1161-10 - Siling Labuyo Pepper Seeds

90+ days. Capsicum frutescens. Open Pollinated. Siling Labuyo Pepper. The plant produces good yields of 1 ½" long by ¼" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green to green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Oriental cuisine and for making hot sauce, hot pepper flakes, and seasoning spice powder. Also known as Philippine Filipino Bird's Eye Chili. A variety from the Philippines. United States Department of Agriculture, PI 593614.



HP291-10 - Tabasco Greenleaf Hot Peppers

120+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of 1 ¼" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, have medium-thin flesh, and turn from pale yellow, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce. This variety is more disease-resistant. Variety developed by Auburn University, Alabama, USA. United States Department of Agriculture, NSL 79722. Disease Resistant: TEV.



HP540-10 - Tabasco Hot Peppers (McIlhenny-Genuine)

120 days. Capsicum frutescens. The plant produces heavy yields of small 1 ¼" long by ¼" wide hot peppers. The peppers are very hot, grow upright in clusters, and turn from light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Very productive, produces over 800 peppers on one plant. The seeds were originally obtained from Edmund McIlhenny, Jr. in 1996. Peppers are grown to make the famous Tabasco Hot Sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA.



HP232-20 - Tabasco Pepper Seeds

120 days. Capsicum frutescens. Open Pollinated. Tabasco Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light greenish-yellow to orange, to red when mature. The plant has green stems, green leaves, and white flowers. An heirloom variety dating back to 1848 which resurfaced after the Civil War and was grown to make the famous Tabasco hot sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA. United States Department of Agriculture, PI 586675.



HP1601-20 - Thai Bangkok Hot Peppers

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 2" long by ¼" wide hot peppers. Peppers are hot and turn from green to purple-tinted when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



HP1177-10 - Wiri Wiri Hot Peppers

90+ days. *Capsicum frutescens*. Open Pollinated. The plant produces high yields of small ½" long by ½" wide berry-shaped hot peppers. Peppers are very hot, grow upright, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.



HP2398-10 - Wiri Wiri Yellow Hot Peppers

90+ days. *Capsicum frutescens*. Open Pollinated. The plant produces good yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are hot, grow upright, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.

