

Ancho Poblano Hot Peppers

[HP1130-20 - Ancho 101 Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 2 ½" wide hot peppers. Peppers are mildly hot, turn from dark green to red when mature. The plant has green stems, green stems, and white flowers. Excellent for salads, baking, stuffing, moles, seasoning powder, and roasting. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Mexico.



[HP415-20 - Ancho Gigantea Hot Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 2 ¼" wide hot peppers. Peppers are mildly hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing. A variety from Mexico.



[HP328-10 - Ancho Gigantia Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 3" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, roasting, seasoning spice powder, and making mole sauces. A variety from the USA.



[HP1999-20 - Ancho Grande Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 3" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Perfect for making Rellenos. Excellent for making chili powder.



[HP1304-20 - Ancho Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of large 6" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green stems, and white flowers. A variety from Mexico.



[HP270-10 - Ancho Mexican Large Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide Ancho hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to dark red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, moles, seasoning powder, and roasting. A variety from Mexico. Scoville Heat Units: 1,391.



[HP1888-20 - Ancho Poblano Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of heart-shaped hot peppers. Peppers are mildly hot and turn from dark green to dark red when mature. The plant has green stems, green stems, and white flowers. Used for making Chiles Rellenos. Also dried and ground to make chili powder. A variety from Mexico.



[HP12-10 - Ancho Ranchero Hot Peppers](#)

70 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of 5" long by 3 ½" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Plant provides excellent cover to prevent sunscald. Excellent for stuffing, roasting, and mole seasoning spice. A variety from the USA. Disease Resistant: TMV.



[HP13-10 - Ancho San Luis Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 6" long by 3" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, stuffing, roasting, Rellenos, and making seasoning spice powder and mole sauces. A variety from the USA.



[HP1978-10 - Don Emilio Hot Peppers](#)

81 days. Capsicum annuum. (F1) Plant produces good yields of 5 ½" long x 2 ¼" wide very dark glossy green (nearly black) hot peppers. Peppers are mildly hot and turn from dark glossy green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from the USA. Scoville Heat Units: 1,000.



[HP1864-20 - Fuji Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of blocky hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. A variety from the USA.



[HP856-20 - Hidalgo Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of large 6 ½" long by 3 ¼" wide Ancho Mulato hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for cooking pepper. A variety developed for harvest periods in high temperatures. Heat Tolerant. A variety from the USA. Scoville Heat Units: 800.



[HP1297-20 - Hot Pepper Mix](#)

85 to 110 days. Capsicum annuum. Open Pollinated. A mixture of hot peppers in various shapes and colors. Peppers range from mild heat to very hot. Excellent for making an assortment of pickles, hot sauces, beef jerky, and salsa.



[HP2236-20 - Mosquetero Hot Peppers](#)

90 days. Capsicum annuum. (F1) The plant produces high yields of 6" long by 3" wide Ancho hot peppers. Peppers are mildly hot and turn from deep green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. They perform well under cooler climates. Excellent for stuffing into chiles Rellenos or frying. An excellent choice for home gardens and market growers.



[HP293-20 - Mulato Isleno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 3" wide Ancho Poblano hot peppers. Peppers are mildly hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. A variety from Mexico.



[HP1117-20 - Piquillo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. 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.



HP187-20 - Poblano L Hot Peppers

85 days. Capsicum annum. 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.



HP1887-10 - San Ardo Hot Peppers

75 days. Capsicum annum. (F1) Plant produces high yields of 6" long by 3" wide Ancho type hot peppers. Peppers are mildly hot and turn from glossy dark green to red when mature. Plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY, PMV, TMV.



HP2472-10 - Sequoia Hot Peppers

72 days. Capsicum annum. (F1) This early maturing plant produces good yields of large 6 ¾" long by 2 ¾" wide Ancho Poblano peppers. The peppers are mildly hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Good cooking, stuffing pepper, and Mexican cuisine. Suitable for Northeastern regions. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.



HP2461-10 - Trident Hot Peppers

85 days. Capsicum annum. (F1) The plant produces high yields of giant 7" long by 3 ½" wide Ancho hot peppers. One of the largest Ancho peppers available. The peppers are mildly hot, have thick flesh, and turn from glossy dark green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, stuffing, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.

