

Anaheim Hot Peppers

[HP325-20 - Amando Pepper Seeds](#)

80 days. Capsicum annuum. (F1). Amando Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are hot and turn from dark green to dark red when mature. Peppers are straight with a pointed end. Great cooking pepper! The plant has green stems, green leaves, and white flowers. Disease Resistance: TMV.



[HP302-20 - Anaheim Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or dried. Not as hot as Anaheim TMR 23. A variety from New Mexico, USA.



[HP1302-20 - Anaheim M Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or fried, stuffed, roasting, stir-fry, and canning. Not as hot as the other Anaheim varieties. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from New Mexico, USA.



[HP10-20 - Anaheim TMR 23 Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 7 1/2" long 2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Commonly used when green. Excellent fresh, pickled, canned, stuffed, roasted, stir-fry, and dried. Also, known as the New Mexican Chile. Very hardy and does well in extreme weather conditions. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



[HP2337-20 - Barker's Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 7" long by 2" wide Anaheim hot peppers. Peppers are medium-hot, have medium-thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, and canning. It is the hottest of the Anaheim type pepper. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



[HP2340-20 - Big Jim Hot Peppers](#)

78 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 12" long by 2" wide Anaheim hot peppers. Peppers are medium-hot, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, canning, enchilada sauce, and Chiles Rellenos. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, United States of America. Scoville Heat Units: 4,000.



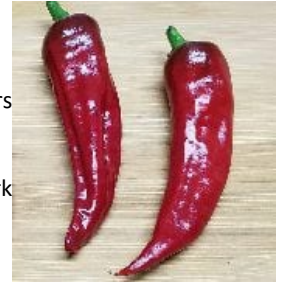
[HP1989-10 - Biggie Chile Hot Peppers](#)

68 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 9" long Anaheim hot peppers. Peppers grow upright and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Big Chili, but with early maturity, higher production, and impressive thick-walled peppers. The stronger plants offer better sun protection. Suitable for home gardens, farmer's markets, market growers, and commercial production. A variety from the United States of America. Disease Resistant: PMV. Scoville Heat Units: 500.



[HP873-10 - Chilcostle Rojo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 1 ¼" wide hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to brownish red, to red when mature. The plant has green stems with dark purple markings, green leaves, and white flowers. Excellent for making Mexican cuisine and moles. A variety from Oaxaca, Mexico. Scoville Heat Units: 30,000.



[HP2457-10 - Desperado Hot Peppers](#)

70 days. Capsicum annuum. (F1) This early maturing compact plant produces good yields of 7 ½" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly 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. Good foliage provides good protection from sun-scald. Excellent drying, roasting, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Scoville Heat Units: 500.



[HP355-20 - Escondida Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 1" wide hot peppers. Peppers are medium-hot and sweet and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown at 5,000 feet above sea level in Escondida, New Mexico.



[HP525-10 - Espanola Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, and canning. A variety from New Mexico, USA. Scoville Heat Units: 2,000.



[HP86-10 - Garden Salsa Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Garden Salsa Pepper. The plant produces high yields of 8" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed specifically for making salsa and Picante sauce. A variety from the USA. Disease Resistant: TMV. Scoville Heat Units: 5,000.



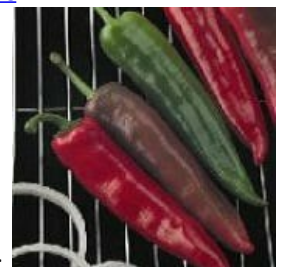
[HP87-20 - Georgia Flame Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Georgia Flame Pepper. The plant produces high yields of 8" long x 2" wide hot peppers. Peppers are mildly hot, have thick crunchy flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from the Republic of Georgia. Scoville Heat Units: 1,500.



[HP1898-10 - Goliath Griller Hot Peppers](#)

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 7" long by 1 ½" wide Anaheim-type hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent grilling variety. Also used fresh, stuffed, or roasted. This variety performs better than other Anaheim hot peppers. Does well under cool growing conditions too! Scoville Heat Units: 1,000.



[HP2242-10 - Highlander Hot Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 7" long by 2" wide Anaheim-type hot peppers. The plant has green leaves, a green stem, and white flowers. Usually harvested when green. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. Scoville Heat Units: 1,500.



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

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



[HP1096-20 - Isleta Long Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long Anaheim-type hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, grilling, pickling, and cooking. A variety from 4,900 feet above sea level from Isleta Pueblo in New Mexico, USA.



[HP2484-20 - Lumbre Hatch XX Pepper Seeds](#)

80 days. Capsicum annuum. Open Pollinated. Lumbre Hatch XX Pepper. The plant produces good yields of 6" long by 1" wide Anaheim-type hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This variety is similar to New Mexico types but is 2x hotter. It is the hottest Anaheim variety available, It is an excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-frying. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA. Scoville Heat Units: 18,000.



[HP1086-20 - Negro Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 1/2" long by 1 1/2" wide hot peppers. Peppers are medium-hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. A variety from Chihuahua, Mexico. United States Department of Agriculture, PI 661077.



[HP268-20 - New Mexico 6-4 Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. New Mexico 6-4 Pepper. The plant produces good yields of 7" long by 1 1/2" wide Anaheim hot peppers. The plant has green stems, green leaves, and white flowers. Excellent for drying, stuffing, roasting, frying, stir-frying, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Developed by New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 1,000.



HPLC Test Results: #12

[HP163-20 - NuMex Big Jim Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by New Mexico State University. A variety from New Mexico, USA.



Guinness World Record Holder The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

[HP1305-10 - NuMex Espanola Improved Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Espanola Improved Pepper. The plant produces heavy yields of 6" long Anaheim-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2206-20 - NuMex Heritage Big Jim Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1802-20 - NuMex College 64L Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1 1/2" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.



[HP2207-20 - NuMex Heritage 6-4 Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Heritage 6-4 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim hot peppers. This is an improved variety of the NuMex 6-4 with a consistent medium heat level. The plant yields 10% more peppers than the old NuMex 6-4 and has 5 times more flavor compounds. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A perfect variety for frying, stuffing, or using fresh green or dried red. An excellent choice for home gardens and Farmer's Markets. An excellent choice for home gardens, market growers, and open field production. A variety from New Mexico, USA.



[HP167-20 - NuMex Joe E Parker Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 7" long by 1 1/2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



HP168-20 - NuMex R Naky Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long Anaheim hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting or stuffing. An excellent choice for home gardens, market growers, and open field production. This variety developed by Dr. Nakayama of the New Mexico State University in 1985. It was cross-breed between the Rio Grande 21 and the New Mexico 6-4. A variety from New Mexico, USA.



HP169-20 - NuMex Sandia Select Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long Anaheim hot peppers. Peppers are mildly hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling or drying. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



HP1885-10 - Sahuaro Hot Peppers

76 days. Capsicum annuum. (F1) The plant produces high yields of 9" long by 2" wide Anaheim-type hot peppers. Peppers are mildly hot, have thick walls, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant has a good leaf canopy providing protection against sun-scauld. Great frying and stuffing variety. Disease Resistant: PMV. Scoville Heat Units: 500.



HP1100-20 - Sandia Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 2" wide Anaheim hot peppers. Peppers are 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 stuffing, roasting, frying, stir-frying, enchilada sauce, stews, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Albuquerque, New Mexico, USA.



HP392-10 - Santo Domingo Pueblo Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Santo Domingo, New Mexico. United States Department of Agriculture, PI 645492.



HP407-20 - Zia Pueblo Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Zia Pueblo Pepper. The plant produces good yields of 3" long by 1 ¼" wide Anaheim hot peppers. Peppers are medium hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Peppers are grown by local farmers at 5,500 feet above sea level at Zia Pueblo, New Mexico, USA.

