

Cayenne Hot Peppers

[HP321-20 - Aci Sivri Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Aci Sivri Pepper. The plant produces good yields of 7 ½" long by ½" wide Cayenne-type hot peppers. Peppers are medium hot, have medium thin flesh, and turn from light yellowish-green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying, pickling, and seasoning powder. An heirloom variety from Turkey.



[HP21-10 - Afghan Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Afghan Pepper. The plant produces good yields of 3" long by ½" wide Cayenne hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A variety from Afghanistan.



[HP2332-10 - Aji Cacho de Cabra Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Cacho de Cabra Pepper. The plant produces high yields of 4" long by ½" wide hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers were used by the Mapuche Indians to make spice seasoning Merken Merqueen. A rare variety from Chile.



[HP283-10 - Bangalore Torpedo Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ¼" long by ¼" wide Cayenne-type hot peppers. Peppers are hot and turn from lime green to crimson red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder and stir-fry. A variety from India. Scoville Heat Units: 30,000.



[HP1106-10 - Big Thai Pepper Seeds](#)

69 days. Capsicum annum. (F1) Big Thai Pepper. This early maturing plant produces good yields of 5" long by ½" wide hot peppers. Peppers are medium hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. A variety that matures more quickly than other Thai peppers. It dries fast on the plant. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 5,000.



[HP432-20 - Buena Mulata Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne peppers. Peppers are hot and turn from green, to purple, to orange when mature. The plant has green stems, green leaves, and white flowers. This ornamental plant is suitable for containers and borders. An heirloom traces back to Horace Pippin (1888-1946), an African-American folk artist. A rare variety from Nicaragua.



HP2432-20 - Cayenne Fiesta Blend Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 4 to 7" long by ½" wide Cayenne peppers. Peppers are very hot and have a rainbow color of green, orange, purple, red, and yellow peppers. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. Impress your neighbors with this beautiful attractive ornamental plant. Suitable for containers. A variety from the USA. Scoville Heat Units: 35,000 to 50,000.



HP42-20 - Cayenne Large Thick Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 5" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA.



HP1561-20 - Cayenne Long Red Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 7" long by ½" wide Cayenne peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. A variety from the USA.



HP43-20 - Cayenne Long Slim Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by ¾" wide Cayenne peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. One of the best peppers for seasoning pickles, chili, and salsa. Also used to make dried pepper wreaths and ristras. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 50,000.



HP2000-20 - Cayenne Long Thin Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 5" long hot peppers. Peppers are hot and turn from green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. A perfect pepper for seasoning when dried. A variety from the USA.



HP2246-5 - Cayennetta Pepper Seeds

2012 All-America Selections Winner!

70 days. Capsicum annum. (F1) Cayennetta Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers are hot and turn from green to glossy red when mature. Heat Tolerant. Cold Tolerant. Suitable for containers, patios, balconies, and small gardens. An excellent choice for home gardens, farmer's markets, and market growers.



[HP1993-10 - Cheyenne Pepper Seeds](#)

64 days. Capsicum annum. (F1) Cheyenne Pepper. This early maturing plant produces high yields of 9" long by 1 ¼" wide Cayenne hot peppers. Peppers are mildly hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. This plant produces peppers 10 days earlier than other varieties. Similar to other Cayenne peppers but larger. The compact stronger plants require no staking even with heavy pepper load. It is popular around Philadelphia and New Jersey. Delicious served fresh, grilled, or dried. The glossy flesh is scrunched and tender. Excellent choice for home gardens, market growers, and open field production. Scoville Heat Units: 4,000.



[HP1095-20 - Chile de Arbol de Baja California Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile de Arbol de Baja California Pepper. The plant produces good yields of 4" long hot peppers. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown on a communal farm south of Guerrero Negro. A variety from Guerrero Negro, Mexico.



[HP51-20 - Chile de Arbol Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by ½" wide Cayenne hot peppers. Peppers are very hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, spicy soups, and for drying and making seasoning spice powder. A variety from Mexico. United States Department of Agriculture, PI 438661.



[HP589-20 - Cowhorn Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of large 8" long by 1" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers look like a cow's horn. These large thick-walled Cayenne peppers are hot and perfect for making hot sauce and drying for pepper flakes. An excellent choice for home gardens, farmer's markets, and market growers. Scoville Heat Units: 5,000.



[HP2441-10 - Crackle Hot Peppers](#)

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of large 5" long by ¼" wide Cayenne-type hot peppers. Peppers are mildly hot, have medium-thick walls, and turn from green to red when mature. The tall plant has green stems, dark green leaves, and white flowers. Great fresh or dried to make pepper flakes and spices. Thrives in hot conditions. The plant has an expansive root system and great leaf cover to protect the peppers from sun-scauld. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 3,000.



[HP2317-20 - Crinkle Chili Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by ¼" wide Cayenne-type hot peppers. Peppers are extremely hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens.



HP280-20 - Dagger Pod Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and for making seasoning spice powder. An excellent choice for home gardens. A variety from the USA.



HP1073-10 - Demre Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, stir-fry, making salsa, hot sauce, drying, and for making seasoning spice powder. A variety from Turkey. Scoville Heat Units: 29,811.



HPLC Test Results: #11

HP71-10 - Dhanraj Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¾" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The shape and size of peppers will vary. The plant has green stems, green leaves, and white flowers. A variety from India.



HP2184-10 - Diente de Perro Hot Peppers (Type 3)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¾" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Guatemala. United States Department of Agriculture PI 555636 Type 3. Scoville Heat Units: 48,000.



HP879-10 - Dragon's Claw Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 8 ½" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers curled at the lower end resembling a claw. Excellent drying pepper and great for making salsa and hot sauce. A variety from the USA. Scoville Heat Units: 75,000.



HP279-10 - Elephant's Trunk Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 6" long by 1" wide Cayenne hot peppers. They are medium hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers resemble an elephant's trunk. Excellent for Indian cuisine and drying pepper and for making seasoning spice powder. A variety from India. Scoville Heat Units: 6,000.



HP1035-10 - Fil Fil Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6 ½" long by ¾" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture, PI 142838. A variety from Iran. Scoville Heat Units: 5,000.



HP1076-10 - Gekikara Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from Japan.



HPLC Test Results: #9

HP89-20 - Giant Thai Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. A variety from the USA.



HP90-20 - Goat's Horn Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 3" long by ¾" wide Cayenne-type peppers. Peppers turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Also known as Sweet Spanish Long. United States Department of Agriculture, PI 321003. Scoville Heat Units: 50,000.



HP91-20 - Golden Cayenne Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 50,000.



HP2252-20 - Gong Bao Hot Peppers

85 days. Capsicum annum. (F1) The plant produces high yields of 5" long hot peppers. Peppers turn from green to red when mature. These slender thin-walled peppers can be eaten fresh, dried, or used in Chinese dishes. It is named after the popular Chinese dish. The plant produces continuously all season long. Suitable for containers. Scoville Heat Units: 9,000.



HP105-20 - Hanoi Red Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the marketplaces in Hanoi, Vietnam.



HP1297-20 - Hot Pepper Mix Seeds

85 to 110 days. Capsicum annum. 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.



HP112-20 - Hot Portugal Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by ¾" wide hot peppers. Peppers are hot, have thin flesh, and turn from green to glossy scarlet red when mature. The plant has green stems, green leaves, and white flowers. Excellent for drying and stir-frying. A variety from Portugal. United States Department of Agriculture, NSL 6034. Scoville Heat Units: 50,000.



HP1916-20 - Iberia Cayenne Hot Peppers

85 days. Capsicum annum. (F1) The plant produces good yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from Portugal and Spain region.



[HP1016-20 - Indian Hot Peppers](#)

90 days. Capsicum annum. The plant produces good yields of 7" long by 3/4" wide Cayenne-type 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. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from the markets in India.



HPLC Test Results: #12

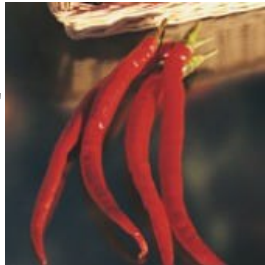
[HP2365-10 - Island Hellfire Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces high yields of 2 3/4" long by 1/2" wide Cayenne-type hot peppers. Peppers are very hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are usually used when green but can be used when red. Great for fresh salsa. Excellent drying pepper for making seasoning spice powder. A variety from the USA.



[HP621-20 - Joe's Long Cayenne Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Joe's Long Cayenne Pepper. The plant produces good yields of 11" long by 3/4" wide hot peppers. Peppers are very hot and turn from green to bright red when mature. Excellent for making pepper flakes and hot sauce. A variety from Calabria, Italy.



[HP1346-20 - Korean Long Green Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces good yields of 4 1/2" long by 3/4" wide hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Perfect choice for home gardens and market growers. A variety from South Korea. United States Department of Agriculture, PI 508433.



[HP2449-10 - Korean Shishito Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 2 1/2" long by 3/4" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stir-fry and cooking pepper. A variety from South Korea.



[HP292-20 - Kung Pao Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces high yields of 5" long by 1/2" wide hot Cayenne-type peppers. Peppers are medium hot, have thin walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making Kung Pao Chicken, beef dishes, and stir fry dishes. An excellent choice for home gardens and Farmer's Markets. Scoville Scoville Heat Units: 10,000



HPLC Test Results: #3

[HP1085-10 - Lal Mirch Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Lal Mirch Pepper. The plant produces good yields of 2 1/2" long by 1/2" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white stems. A variety from India.



[HP1957-20 - Maule's Red Hot Peppers](#)

80 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Originating from the William Maule Seed Company of Philadelphia. Excellent for making hot sauce or dried to make crushed pepper flakes. A variety from Pennsylvania, USA.



HP152-20 - Mesilla Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of 10" long Cayenne-type hot peppers. Peppers are 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. Disease Resistant PVY, TEV, TMV.



HP2260-20 - NuMex April Fool's Day Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of Cayenne-type hot peppers. Peppers are hot and turn from purple to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patio, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



HP2258-20 - NuMex Cinco de Mayo Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long thin Cayenne-type hot peppers. Peppers are hot, grow upright, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers. Developed by the New Mexico State University. A variety from New Mexico, USA.



HP2259-20 - NuMex Las Cruces Cayenne Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long cayenne hot peppers. Peppers are 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. Developed by the New Mexico State University. A variety from New Mexico, USA. Disease Resistance: BCTV.



HP170-20 - NuMex Sunburst Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne hot peppers. Peppers grow upright and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Developed by New Mexico State University. A variety from New Mexico, USA.



HP1155-20 - Pepperoncino Hot Peppers

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of 5 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from yellowish-green to red when mature. The plant has green stems, green leaves, and white flowers. Usually harvested when green and pickled. Excellent for Italian cuisine and for pickling. Also known as Golden Greek Pepperoncino. A variety from Milan, Italy. United States Department of Agriculture, USDA PI 603810.



HP2040-20 - Prik Chi Faa Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Prik Chi Faa Pepper. The plant produces good yields of 5" long by ¾" wide Cayenne-type hot peppers. Peppers are medium hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine for spicing up soups, sauces, salsa, curries, stir-fries, and for making seasoning spice powder. A variety from Thailand.



HP452-20 - Purple Cayenne Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Purple Cayenne Pepper. The plant produces good yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from pale yellow, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA.



[HP272-20 - Pusa Jwala Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has light green stems, light green leaves, and white flowers. A variety from India.



HPLC Test Results: #6

[HP2459-10 - Red Ember Hot Peppers](#)

2018 All-America Selections Winner!

75 days. Capsicum baccatum. (F1) The plant produces high yields of 4 ½" long by 1" wide Cayenne hot peppers. Peppers are mildly hot, have thick flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a pleasantly sweet and spicy flavor. It has thicker walls and a tastier flavor than the traditional Cayenne pepper. Excellent fresh, cooked, or dried for making pepper flakes. Does well in cooler weather. Suitable for home gardens and market growers. A variety from the USA.



[HP1895-20 - Red Rocket Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 4" long by ½" wide Cayenne hot peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet and hot flavor. Excellent for pickling, salsa, and drying pepper for making hot pepper flakes, and seasoning spice powder. A variety from the USA.



[HP2199-10 - Sadabahar Hot Peppers](#)

60 days. Capsicum annum. Open Pollinated. This early maturing plant produces high yields of Cayenne-type hot peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from India.



[HP799-20 - Ram's Horn Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 8" long by 1" wide Cayenne hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from light green to red when mature. Excellent for making salsa, roasting, frying, stir-fry, and seasoning spice powder. An heirloom variety from the Emily Eidson family of Lexington, South Carolina, USA.

[HP2431-20 - Red Flame Hot Peppers](#)

80 days. Capsicum annum. (F1) The plant produces heavy yields of 6 ½" long Cayenne hot peppers. Peppers are hot, have thin walls, and turn from green to bright crimson red when mature. The plant has green stems, green leaves, and white flowers. A perfect pepper for seasoning when dried. It dries very quickly. Also great for making Ristras. A variety from the USA.



[HP198-20 - Ring of Fire Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 6" long by ½" wide Cayenne-type peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent dried and used as pepper flakes. A variety from the USA.



[HP2091-10 - Skyline Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Skyline Pepper. The plant produces high yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian dishes. United States Department of Agriculture PI 508435. A variety from South Korea.



[SP201-20 - Sweet Cayenne Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Sweet Cayenne Pepper. The plant produces high yields of giant 12" long by ½" wide Cayenne sweet peppers. Peppers are very sweet, have thin walls, and turn from green to crimson red when mature. The plant has green stems, green leaves, and white flowers. The plant is loaded with amazingly long Cayenne peppers. Excellent drying pepper for making pepper flakes and seasoning spice powder. Excellent for stir fry. Enjoy the Cayenne pepper without the heat! Excellent choice for home gardens. A variety from the USA.



[HP233-20 - Takanotsume Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Takanotsume Pepper. This early maturing plant produces good yields of 3" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, have thin flesh, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Also known as Hawk Claw Chile because of its talon shape. It is one of the most popular varieties in Japan. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A variety from Japan. United States Department of Agriculture PI 593483.



[HP244-20 - Thai Dragon Pepper Seeds](#)

85 days. Capsicum annum. (F1) Thai Dragon Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Used in Thai and Vietnamese cuisine. An excellent choice for home gardens and market growers. Scoville Heat Units: 100,000.



[HP2307-20 - Thai Hot Culinary Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of 3 ½" long by ¾" wide upright hot peppers. Peppers are very hot, grow in clusters, and turn from medium green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers are thin walls and easily dried. Peppers are very flavorful and perfect for cooking. A beautiful edible dwarf ornamental plant.



[HP827-10 - Thai Orange Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Thai Orange Pepper. The plant produces heavy yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent cooking pepper and stir-fire. A rare variety from Thailand.



[HP243-20 - Thai Pepper Seeds \(Strain 1\)](#)

85 days. Capsicum annum. Open Pollinated. Thai Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers can be dried and used for making hot pepper sauce. Peppers are used in many Oriental dishes. A beautiful ornamental pepper plant that is suitable for border planting and containers. A variety from Thailand. United States Department of Agriculture, PI 547069.



HP259-20 - Yatsufusa Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Yatsufusa Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. One of the most popular peppers in Japan. Perfect for cooking or drying. A variety from Japan.



HP881-10 - Yellow Bedder Hot Peppers

65 days. Capsicum annum. Open Pollinated. This early maturing plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to golden-yellow when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental plant. Perfect for indoor plants, containers, pots, patio, and border and rock gardens. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. An excellent choice for home gardens. A variety from Macedonia. United States Department of Agriculture, PI 357583.

