

Peppers (Hot)

[HP1986-10 - Naga Morich Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Naga Morich Pepper. The plant produces good yields of 2 ½" long by 1" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Bangladesh. Scoville Heat Units: 1,000,000.



[HP2374-10 - Naga Purple Pepper Seeds](#)

120+ days. Capsicum chinense. Naga Purple Pepper. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from pale green, to purple blush, to red when mature. The plant has green stems, purplish green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Bangladesh.

