

Peppers (Hot)

[HP1986-10 - Naga Morich Hot Peppers](#)

100+ days. *Capsicum chinense*. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide elongated Habanero hot 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.

