

Very Hot - 70,000 to 350,000

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.



HP1207-10 - Aji Amarillo Pepper Seeds (Strain 1)

100+ days. Capsicum baccatum. Open Pollinated. Aji Amarillo Pepper. The plant produces good yields of 5" long by 1 ¼" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers with greenish yellow markings. A variety from Peru.



HP964-10 - Aji Caballero Pepper Seeds

90 days. Capsicum frutescens. Open Pollinated. Aji Caballero Pepper. The plant produces high yields of ¾" long by ¼" wide 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. Similar to the Tabasco Pepper. Perfect for making hot sauce and pepper flakes, Excellent choice for home gardens. A rare variety from Puerto Rico.



HP5-10 - Aji Cito Pepper Seeds

90 days. Capsicum baccatum. Open Pollinated. Aji Cito Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Excellent choice for home gardens. A variety from South America.



HP23-10 - Aji Limo Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Aji Limo Pepper. The plant produces good yields of 2 ½" long by 1" wide hot peppers. Peppers are very hot and turn from pale yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Peru.



HP565-10 - Aji Mango Pepper Seeds

90 days. Capsicum pubescens. Open Pollinated. Aji Mango Pepper. The plant produces high yields of 3" long by 1" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green to bright orange when mature. It has a unique mango flavor. Great for pickling, salsas, and stuffing with cream cheese for a spicy appetizer. A rare variety from Peru. Scoville Heat Units: 125,000.



HP2466-10 - Aji Peach Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by ¾" wide hot peppers. Peppers are very hot, have thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, making salsa, hot sauce, and seasoning spice powder. A very rare variety from Brazil.

HP261-10 - Aji Yuquitania Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Aji Yuquitania Pepper. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to shiny red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine. A variety from Mexico.



HP2470-20 - Altiplano Pepper Seeds

77 days. Capsicum annum. (F1) Altiplano Pepper. The plant produces high yields of extra large 5" long by ½" wide Serrano peppers. The high-quality peppers are very hot and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. These large Serrano peppers are produced earlier and are easier and faster to harvest than other smaller Serrano varieties. Good for salsas, pickling, or used fresh in salads. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



HP543-10 - Amazon Bomb Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by ¾" wide Habanero 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 making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder.



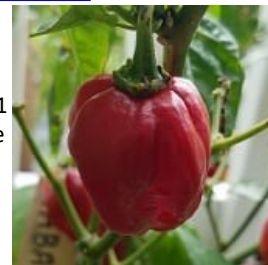
HP1272-10 - Angkor Sunrise Hot Peppers

100+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from cream to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco plant. Excellent for making hot sauce. Suitable for containers. A variety from Cambodia.



HP1318-10 - Antillais Caribbean Pepper Seeds

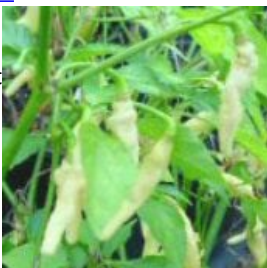
100+ days. Capsicum chinense. Open Pollinated. Antillais Caribbean Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 75,506.



HPLC Test Results: #17

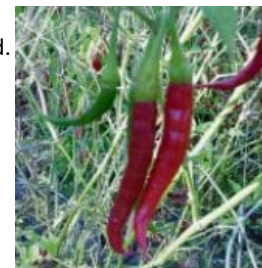
HP16-10 - Arrivivi Gusano Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Arrivivi Gusano Pepper. The plant produces heavy yields of 1 ½" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from light green to yellow cream when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Also known as Aribibi Gusanao Pepper or the Caterpillar Pepper. A rare variety from Bolivia.



HP18-10 - Assam Pepper Seeds

90 days. Capsicum annum. Open Pollinated. Assam Pepper. The plant produces good yields of 3 ¼" long by ½" wide hot pepper. Peppers are very hot, have thin walls, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. A variety from India.



HPLC Test Results: #5

HP2194-10 - Australian Lantern Red Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Australian Lantern Red Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, salsa, hot sauce, and seasoning spice powder. A variety from Australia.



HP651-10 - Barbados Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Barbados Pepper Seeds. The plant produces high yields of 1 ¼" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. Also known as Bonney Pepper. A rare variety from Barbados.



HP755-10 - Billy Goat Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Billy Goat Pepper. The plant produces high yields of ½" long by ¾" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to dark red when mature. The plant has green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



HP2494-10 - Bird's Beak Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Bird's Beak Pepper. The plant produces good yields of 4" long by ½" wide Cayenne 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 drying peppers and cooking pepper. Suitable for containers. A rare variety from the USA.



HP1609-10 - Bird's Eye Yellow Pepper Seeds

90+ days. Capsicum annum. Open Pollinated. Bird's Eye Yellow Pepper. The plant produces heavy yields of ¾" long by ½" wide Tepin peppers. Peppers are very hot, have thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent drying peppers and cooking pepper. A rare variety from the USA.



HP2496-10 - Blue Ghost Peach Pepper Seeds

120+ days. Capsicum chinense. Open Pollinated. Blue Ghost Peach Peppers. The plant produces good yields of 4" long by 1" wide Habanero peppers. Peppers are very hot, have thin flesh, and turn from green to purple, to orange when mature. The plant has dark green leaves, dark purple stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. It is still fairly unstable so it may grow different shapes pods and colors. A rare variety from India.



HP2343-10 - Bod'e Amarela Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Bod'e Amarela Pepper. The plant produces good yields of ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from light green to golden orange when mature. The plant has green stems, green leaves, and white flowers. a beautiful ornamental pepper plant. Excellent for making hot sauce. Also known as Yellow Goat. A variety from Brazil. Scoville Heat Units: 32,000.



HP656-10 - Bod'e Red Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Bod'e Red Pepper. The plant produces high yields of ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from light green to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce with a hint of cherry flavor. A very beautiful ornamental pepper plant. A variety from Brazil. Scoville Heat Units: 32,000.



[HP1070-10 - Bonda Man Jacques Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Bonda Man Jacques Pepper. The plant produces good yields of 2" long by 1 ¼" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Guadalupe. Scoville Heat Units: 314,824.



HPLC Test Results: #8

[HP341-20 - Candlelight Pepper Seeds](#)

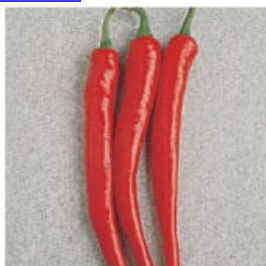
1983 All-America Selections Winner!

85 days. Capsicum annum. (F1) Candlelight Pepper. The plant produces good yields of 1 ½" long by 1" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental plant for indoor pots. A variety from the USA. United States Department of Agriculture PI 593565.



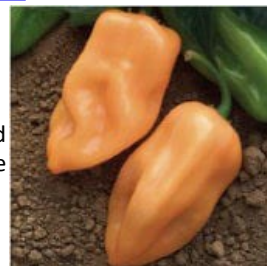
[HP1561-20 - Cayenne Long Red Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Cayenne Long Red Pepper. 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.



[HP1039-10 - Burning Bush Pepper Seeds](#)

85 days. Capsicum chinense. (F1). Burning Bush Pepper. The plant produces heavy yields of 3" long by 1 ½" wide wrinkled Habanero peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a heat flavor with a touch of sweetness. It has the exact right taste with a pleasant aftertaste. Excellent drying pepper and picking. Scoville Heat Units: 180,000.



[HP1298-20 - Caribbean Blend Pepper Seeds](#)

90 to 120 days. Capsicum. Open Pollinated. Caribbean Blend Pepper. The plants produce good yields of a mixture of very hot peppers. They come in various shapes, colors, and hotness. Includes 10 varieties such as Jamaica Scotch Bonnet, Caribbean Red, and several other extremely hot peppers. Excellent for making hot pickles, hot sauces, and salsa. A must for Caribbean hot pepper lovers! A variety from the Caribbean region.



[HP1136-10 - Cayman Hot Peppers \(Yellow\)](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of hot peppers. Peppers are very hot and turn from green to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. It is a small bell pepper shape with a habanero taste. A variety from the Cayman Islands.

HP2506-10 - Charapita Peach Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Charapita Peach Pepper. The plant produces high yields of ½" long by ½" wide Chiltepin peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Also known as Aji Charapita and Charapilla. A rare variety from Peru.



HP44-10 - Charleston Hot Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Charleston Hot Pepper. The plant produces heavy yields of 3 ½" long by ¼" wide Cayenne peppers. Peppers are very hot turn, have medium thin flesh, and turn from yellowish green, to golden yellow, to orange red, to red when mature. The plant has green stems, green leaves, and white flowers. It is claimed to be as hot as the Habanero varieties. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Developed by the United States Department of Agriculture at the Agricultural Research Center in Charleston, South Carolina, USA.



HP2028-10 - Chichen Itza Habanero Hot Peppers

85 days. Capsicum chinense. (F1) This early maturing plant produces high yields of 2 ½" long by 1 ¼" wide orange Habanero hot peppers. Peppers are very hot, crunchy, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Peppers mature 15 to 25 days earlier than other Habanero varieties. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Disease Resistant: TMV. Scoville Heat Units: 180,000.



HP303-10 - Chi-Chien Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Chi-Chien Pepper. The plant produces good yields of 2 ¼" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, have thin flesh, and turn from green, to orange, to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fries, and for making hot pepper flakes and seasoning spice powder. A variety from China. Scoville Heat Units: 70,000.



HP2348-10 - Chile Bolita Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Chile Bolita Pepper. The plant produces high yields of ¾" long by ¾" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from pale green, to orange, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.

HP51-20 - Chile de Arbol Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Chile de Arbol Pepper. The plant produces good yields of 3" long by ½" wide Cayenne 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.



HP50-20 - Chile Petine Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of small 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. Excellent for making hot sauce, stir-frying, and drying for making seasoning spice powder and pepper flakes.



HP55-10 - Chiltepin Pepper Seeds

100+ days. Capsicum annuum. Open Pollinated. Chiltepin Pepper. The plant produces good yields of ¼" long by ¼" wide pea shaped hot peppers. Peppers are very hot, grow upright, 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. A variety from Mexico. United States Department of Agriculture, PI 511887.



HP57-10 - Chinese Multi Color Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Chinese Multi Color Pepper. The plant produces good yields of 1" long Piquin peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from purple, to cream, to yellow, to orange, then red when mature. The plant has beautiful dark purplish green leaves. A beautiful ornamental house plant. A variety from China.

HP887-10 - Chocolate Long Habanero Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 4" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to chocolate brown when mature. Pepper's size varies from 2" to 4" in length. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean region.



HPLC Test Results: #4

HP2436-10 - Cienfuegos Orange Pepper Seeds

85 days. Capsicum chinense. (F1) Cienfuegos Orange Pepper. The plant produces high yields of 1 ½" long by ¾" wide Habanero peppers. Peppers are very hot, have thick flesh, and turn from dark green to orange when mature. They have a fruity hot flavor. The plant has green stems, green leaves, and white flowers. It matures ten days earlier than open-pollinated varieties. Excellent fresh use, cooking, for pickling, making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 300,000.



HP2438-10 - Cienfuegos Yellow Hot Peppers

85 days. Capsicum chinense. (F1) The plant produces high yields of 2 ½" long by 1" wide Habanero peppers. Peppers are very hot, have thick flesh, and turn from dark green to bright yellow when mature. They have a fruity hot flavor. The plant has green stems, green leaves, and white flowers. It matures ten days earlier than open-pollinated varieties. Excellent fresh use, cooking, for pickling, making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 350,000.



HP2509-10 - Coban Orange Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Coban Orange Pepper. This small plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. It is similar to the Coban Pepper, but maturing to orange instead of red. A variety from Guatemala. Scoville Heat Units: 50,000.

HP59-10 - Cobra Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Cobra Pepper. The plant produces high yields of 6" long by ½" wide snake shaped Cayenne 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 drying pepper for making seasoning spice powder. A variety from India.



HP2351-10 - Coffee Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Coffee Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide pendant shaped hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to reddish-brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet licorice flavor. Excellent for making chocolate chili powders. A very rare variety.

HP2352-10 - Condor's Beak Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Condor's Beak Pepper. The plant produces good yields of 2" long by ¾" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from creamy green, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare Habanero variety.



HP2510-10 - Coyote Teeth Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Coyote Teeth Pepper. The plant produces high yields of 2" long by ½" wide Habanero peppers. Peppers are very hot, have medium thin flesh, and turn from light green to bright white when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. A rare variety from South America. Scoville Heat Units: 100,000.



HP2355-10 - Cumari do Para Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Cumari do Para Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare from Brazil.



HP1948-10 - Datil Orange Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Datil Orange Pepper. The plant produces good yields of 1 ½" long by ½" wide elongated Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to yellow orange, to orange when mature. The plant has fuzzy green stems, green leaves, and white flowers. It has a very distinctive smoky flavor. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from St. Augustine, Florida, USA. Scoville Heat Units: 300,000.



HP2009-20 - Devil Serrano Hot Peppers

73 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of very large 3 ¾" long by ½" wide Serrano hot peppers. Peppers are very hot and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: PVY, TEV, TMV.



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.



HP2010-20 - Don Picoso Hot Peppers

77 days. Capsicum annuum. (F1) The plant produces heavy yields of Serrano-type 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 pickling variety. The plant produces peppers continuously all season long. Excellent choice for home gardens, market growers, and open field production.



HP879-10 - Dragon's Claw Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Dragon's Claw Pepper. The plant produces good yields of 8 ½" long by 1" wide Cayenne peppers. Peppers are very 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, hot sauce, roasting, and chile powder. A variety from the USA. Scoville Heat Units: 75,000.



HP2014-10 - Fatalii Chocolate Hot Peppers

95 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide wrinkled hot peppers. Peppers are very hot and turn from lime green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



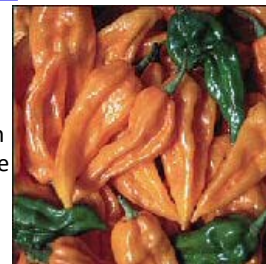
HP2516-10 - Fatalii Evergreen Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Fatalii Evergreen Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from pale green to mustard green when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



HP1810-10 - Fatalii Orange Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from dark green to orange when they mature. The plant has green stems, green leaves, and white flowers. Peppers are pungent with a citrus flavor and are very hot! Excellent for salsas and sautéing. Suitable for containers. Excellent choice for home gardens. A variety from the Central African Republic. Scoville Heat Units: 325,000.



HP688-10 - Fatalii Red Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Fatalii Red Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero peppers. The peppers are very hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from the Central African Republic. Scoville Heat Units: 325,000.



HP2517-10 - Fatalii White Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Fatalii White Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from green to creamy white green when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



HP80-10 - Fatalii Yellow Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Fatalii Yellow Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from pale green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



HP1929-10 - Finger Clip Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1" wide wrinkled Habanero hot peppers. Peppers are very hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens. A variety from the USA.



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.



HP2044-10 - Grenada Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Grenada Pepper. The plant produces good yields of 2" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Seeds were collected from a small store in Grenada. A variety from Grenada.

HP93-10 - Guam Boonies Hot Peppers

110+ days. Capsicum frutescens. Open Pollinating. The plant produces good yields of ¾" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Excellent drying pepper and for making hot sauce. Similar to the Tabasco variety. A variety from the island of Guam. Scoville Heat Units: 160,000.



HP2323-10 - Habanada Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Habanada Pepper. The plant produces high yields of 2" long by 1 ¼" wide Habanero hot peppers. Peppers have no pungent, are sweet, have medium thick flesh, and turn from creamy white to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have the Habanero flavor without the heat! Excellent pickling variety and for making hot sauce and salsa. It holds well for a long time on the plant. A heatless habanero with irresistible tropical flavor bred by Dr. Michael Mazourek of Cornell University. A variety from New York, USA.



HP2518-10 - Habanero Brazil Orange Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Habanero Brazil Orange Pepper. The plant produces heavy yields of 2 ¼" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and creamy yellow flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



HP1922-10 - Habanero Chocolate Pepper Seeds (Strain 2)

90+ days. Capsicum chinense. Open Pollinated. Habanero Chocolate Pepper. The plant produces good yields of 2 ½" long by 2" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Also known as Congo Black. A variety from the Caribbean region.



HP441-10 - Habanero Francisca Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Habanero Francisca Pepper. The plant produces good yields of 3" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. United States Department of Agriculture, PI 592528. A variety developed in California, USA.



HP2300-10 - Habanero Giant White Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Habanero Giant White Pepper. The plant produces good yields of 2" wide by 1 ½" long Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from a greenish white color to a creamy white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from the Caribbean region.



[HP444-10 - Habanero Golden Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Golden Pepper . The plant produces high yields of 2 ¼" long by 2" wide wrinkled hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to yellow, to a deep golden orange when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 214,628.



HPLC Test Results: #17

[HP2039-10 - Habanero Mayan Pepper Seeds](#)

70 - 90 days. Capsicum chinense. Open Pollinated. Habanero Mayan Pepper. This early maturing plant produces good yields of 4" long by 1" wide elongated Habanero peppers. Peppers are very hot, have thin flesh, and turn from green to glossy bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are much longer and more slender than a typical Habanero and look like an Anaheim pepper. This is an early maturity variety that is good for cooler climates. Cold Tolerant. Scoville Heat Units: 150,000.



[HP1930-10 - Habanero Orange Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Orange Pepper Seeds. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Mexico.



[HP1910-10 - Habanero Jamaican Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Jamaican Red Pepper. The plant produces high yields of 2 ¼" long by 1 ¾" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



[HP1789-10 - Habanero Mustard Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Mustard Pepper. The plant produces high yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from light green with a tint of purple, to a mustard color orange, then to orange color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 275,000.



[HP2001-10 - Habanero Orange Pepper Seeds \(Strain 2\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Orange Pepper . The plant produces heavy yields of wrinkled lantern shaped Habanero peppers. Peppers are very hot and turn from green to golden orange when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Mexico.



HP1928-10 - Habanero Red Pepper Seeds (Strain 1)

100+ days. Capsicum chinense. Open Pollinated. Habanero Red Pepper Seeds (Strain 1). The plant produces heavy yields of 2 ½" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from the Caribbean region.



HP1785-10 - Habanero Red Pepper Seeds (Strain 2)

100 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, salsa, and pepper flakes. A variety from the Caribbean region. Scoville Heat Units: 285,000.



HP1983-10 - Habanero Red Pepper Seeds (Strain 3)

100+ days. Capsicum chinense. Open Pollinated. Habanero Red Pepper Seeds (Strain 3). The plant produces heavy yields of 2" long by 1" wide wrinkled 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. Excellent choice for home gardens. A variety from the Caribbean region.



HP1984-10 - Habanero White Hot Peppers (Strain 3)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2" long by 1" wide Habanero hot peppers. Peppers are very hot, have thin flesh, and turn from a greenish-white color to a creamish-white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. A variety from Mexico.



HP2059-10 - Habanero White Pepper Seeds (Strain 5)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Peppers. The plant produces heavy yields of 1 ½" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from a green to a pure white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning powder. A variety from the Yucatan region of Mexico.



HP2111-20 - Halawatha Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by 2" 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. United States Department of Agriculture PI 640877. A variety from Sri Lanka.



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.



HP949-10 - Harold's St Barts Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Harold's St Barts Pepper. The plant produces good yields of 1 ¾" long by 1 ¼" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green to yellow when mature. The plant has light green stems, light green leaves, and white flowers. It has a smoky flavor and is great for making hot sauce and seasoning powder, Harold Langlois brought this variety back from St Barts Island. Scoville Heat Units: 129,816.



HPLC Test Results: #6

[HP1926-20 - Hawaiian Red Kona Hot Peppers](#)

100+ days. Capsicum frutescens. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Peppers are similar to Tabasco. Excellent for making hot sauce. A variety from Hawaii, USA.



[HP1081-10 - HDV Hot Peppers](#)

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has fuzzy green stems, green stems, and green leaves. It is similar to the Tabasco Pepper and can be used to make hot sauce.



HPLC Test Results: #9

[HP2241-20 - Helios Habanero Pepper Seeds](#)

87 days. Capsicum chinense. (F1) Helios Habanero Pepper. The plant produces high yields of 2 ¾" long by 1 ½" wide dark orange habanero peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. The plants produce much earlier with bigger peppers than the standard Habanero. Suitable for northern and short season regions. Scoville Heat Units: 75,000.



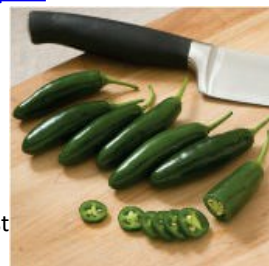
[HP1297-20 - Hot Pepper Mix Seeds](#)

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.



[HP2407-20 - Hot Rod Serrano Hot Peppers](#)

77 days. Capsicum annuum. (F1) The plant produces high yields of 3" long by 1" wide Serrano peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems with dark markings, green leaves, and white flowers. These big plants produce over a long harvest period. Most often used when green for pickling but also make fine chipotles if allowed to ripen to red. Excellent for frying, freezing, and pickling. A variety from the USA. Disease Resistant: PVY, TEV.



[HP2471-10 - Impala Pepper Seeds](#)

77 days. Capsicum annuum. (F1) Impala Pepper. The plant produces high yields of 3 ½" long by ½" wide Serrano peppers. The peppers are very hot and turn from glossy green to red when mature. The large bushy plant has green stems, green leaves, and white flowers. Good for salsas, pickling, or used fresh in salads. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



[HP2365-10 - Island Hellfire Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Island Hellfire Pepper. The plant produces high yields of 2 ¾" long by ½" wide Cayenne 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 and stir-fry. A variety from the USA.



[HP133-20 - Jamaican Hot Yellow Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The compact plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled lantern-shaped hot peppers. Peppers are very hot, have thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from Jamaica. Scoville Heat Units: 200,000.



HP621-20 - Joe's Long Cayenne Pepper Seeds

90 days. Capsicum annuum. Open Pollinated. Joe's Long Cayenne Pepper. The plant produces good yields of 11" long by ¾" 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.



HP1956-20 - Joe's Round Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" diameter round hot peppers. Peppers are very hot and turn from green to red when mature. Excellent for pickling or making salsa. Also makes a beautiful ornamental plant. A variety from Calabria, Italy.



HP1346-20 - Korean Long Green Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces good yields of 4 ½" long by ¾" 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.



HP860-10 - Lantern Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Lantern Pepper. The plant produces good yields of 1 ¾" long by 1 ¼" wide Habanero peppers. Peppers are very hot, have medium thin flesh, and turn from light green, to green with purple markings, to bright orange when mature. The plant has dark purple stems, green leaves with purple veins, and white flowers. Peppers resemble a lantern or toy top. A rare variety from Peru. Scoville Heat Units: 96,411.



HPLC Test Results: #6

HP144-10 - Limon Pepper Seeds

70 days. Capsicum annuum. Open Pollinated. Limon Pepper. This early maturing plant produces high yields of 1 ¾" long by ¾" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from dark green, to light yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Suitable for containers. A variety from Peru.



HP145-10 - Lisa Piquin Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 1" long by ½" wide 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. A rare variety from the USA.



HPLC Test Results: #16

HP2038-10 - Magnum Habanero Hot Peppers

100+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers turn from green to shiny bright orange when mature. The plant has green stems, green leaves, and white flowers. This is a hardy plant that will ensure maturity in cooler climates like the Northeast. A true stand-out and improved variety. A variety from the Caribbean region. Scoville Heat Units: 325,000.



HP1801-20 - Malagueta Hot Peppers

90+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of ¾" long by ¼" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This variety is larger than other Malagueta varieties and the hottest of the group. Easy to pick. It is similar to the Tabasco pepper and great for making hot sauce. An excellent choice for home gardens and market growers. The Malagueta is the national pepper of Brazil.



[HP412-10 - McMahon's Texas Chiltepin Pepper Seeds](#)

100+ days. Capsicum annum. Open Pollinated. McMahon's Texas Chiltepin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are very hot, grow upright, 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. Botanist Bernard McMahon gave Thomas Jefferson this variety in the late 18th century. Also known as McMahon's Texas Bird Pepper and McMahon's Bird Pepper. An heirloom variety from Texas, USA.



[HP246-20 - Nippon Taka Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Nippon Taka Pepper. The plant produces high yields of 2 ½" long by ½" hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making Szechwan dishes. Ornamental pepper plant. A variety from Japan.



[HP2226-10 - NuMex Lumbre Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. NuMex Lumbre Pepper. The plant produces good yields of 7" long by 1" wide Anaheim peppers. Peppers are very 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 NuMex Barker's but a lot hotter. It is the hottest Anaheim variety, Excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-fry. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA.



[HP2004-10 - Orange Plum Habanero Hot Peppers](#)

62+ days. Capsicum chinense. (F1) This early maturing large bush-type plant produces excellent yields of 2" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from green to a brilliant to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. A very early hybrid Habanero that produces all year long. Excellent for making hot sauce. A variety developed in the USA. Scoville Heat Units: 285,000.



[HP996-20 - Rat's Turd Hot Peppers](#)

100 days. Capsicum annum. Open Pollinated. The plant produces high yields of ¾" long by ½" wide hot peppers that look like its name. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The size of the peppers may be larger or smaller. These peppers look like rat turds! Excellent drying pepper for making hot pepper flakes, hot sauce, and seasoning spice powder. A variety from the USA.



HPLC Test Results: #2

[HP854-10 - Red Dominica Habanero Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green, to orange, to red when mature. The plant has light green stems, light green leaves, and yellowish-cream flowers. Excellent for making salsa, hot sauce, and seasoning powder. A rare variety from the Commonwealth of Dominica.



HPLC Test Results: #6

HP465-10 - Rocoto Orange Hot Peppers

120+ days. Capsicum pubescens. Open Pollinated. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, turn from green to orange when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble an Apple and have unique black seeds! One of the most cold-tolerant peppers around, but won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A variety from Peru.



HP201-10 - Rocoto Red Pepper Seeds

120+ days. Capsicum pubescens. Open Pollinated. Rocoto Red Pepper. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, and turn from green to red when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble apples and have unique black seeds! It's one of the most cold-tolerant peppers around, but it won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A rare variety from Peru.



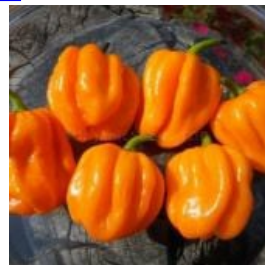
HP200-10 - Rocoto Yellow Pepper Seeds

120+ days. Capsicum pubescens. Open Pollinated. Rocoto Yellow Pepper. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, and turn from green to yellow when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble apples and have unique black seeds! One of the most cold tolerant peppers around, but won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A variety from Peru.



HP2443-10 - Saco de Velho Hot Peppers

90+ days. Capsicum chinense. Open Pollinated. This tall plant produces high yields of large 3" long x 3" wide wrinkled Habanero peppers. Peppers are very hot, have medium-thick flesh, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. The Portuguese name translates to 'Bag Old'. A rare variety from Goias, Brazil.



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.



HP998-10 - Scotch Bonnet Chocolate Pepper Seeds

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Chocolate Pepper. The plant produces good yields of 2 ¼" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green, to brown with a red tint, chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica. Scoville Heat Units: 134,669.



HPLC Test Results: #2

HP2526-10 - Scotch Bonnet Moa Yellow Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Moa Yellow Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. MOA is the abbreviation for the Ministry of Agriculture. A rare variety from Jamaica.



HP1266-20 - Scotch Bonnet Orange Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¾" wide wrinkled 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 choice for home gardens and Farmer's Markets. Excellent choice for home gardens, market growers, and open field production. A variety from Jamaica. Scoville Units: 100,000.



HP2527-10 - Scotch Bonnet Papa Dreadie Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Papa Dreadie Pepper. The plant produces high yields of 1 ¾" long by 2" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Texas, USA.



HP213-10 - Scotch Bonnet Red Pepper Seeds (Strain 1)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



HP1511-10 - Scotch Bonnet Red Pepper Seeds (Strain 2)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making spicy salsa, pickling, and making hot sauce. A variety from Jamaica. Scoville Heat Units: 350,000.



HP1911-20 - Scotch Bonnet Red Pepper Seeds (Strain 3)

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



HP1889-10 - Scotch Bonnet Red Pepper Seeds (Strain 5)

100 days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of small wrinkled hot peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. One of the hottest in the world. It is so hot that one pepper is enough to spice up a large pot of soup or chili. The plant has a good leaf canopy to protect peppers from sunburn. A variety from Jamaica.



HP214-10 - Scotch Bonnet Yellow Pepper Seeds (Strain 1)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Yellow Pepper. The plant produces good yields of 2" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



HP1161-10 - Siling Labuyo Pepper Seeds

90+ days. Capsicum frutescens. Open Pollinated. Siling Labuyo Pepper. The plant produces good yields of 1 ½" long by ¾" wide Tabasco peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Oriental cuisine and for making hot sauce, hot pepper flakes, and seasoning spice powder. Also known as Philippine Filipino Bird's Eye Chili. United States Department of Agriculture, PI 593614. A variety from the Philippines.



HP226-10 - Super Chili Pepper Seeds

1988 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Super Chili Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers grow upright in clusters, are very hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant produces 3 times as many peppers as regular chile peppers. Excellent when used in Thai, Szechwan, and Asian dishes. A variety from the USA.



HP227-10 - Super Hot Hungarian Pepper Seeds

55 days. Capsicum annuum. (F1) Super Hot Hungarian Pepper. This early maturing plant produces good yields of 8" long by 2" wide Hungarian hot peppers. Peppers are very hot and turn from light green, to bright creamy yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh use, pickling, or frying. Suitable for short season regions. An excellent choice for home gardens and market growers.



HP2238-10 - Sureno Pepper Seeds

75 days. Capsicum annuum. (F1) Sureno Pepper. The plant produces good yields of large 3 ¾" long by ½" wide Serrano hot peppers. Peppers are very hot and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Sureno is a good substitute for Serrano Del Sol Peppers. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: PVY.



HP291-10 - Tabasco Greenleaf Pepper Seeds

120+ days. Capsicum frutescens. Open Pollinated. Tabasco Greenleaf Pepper. The plant produces high yields of 1 ¼" long by ¼" wide Tabasco peppers. Peppers are very hot, have medium thin flesh, grow upright in clusters, and turn from pale yellow, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce. This variety is more disease resistant than the typical Tabasco Pepper. The variety was developed by Auburn University, Alabama, USA. United States Department of Agriculture, NSL 79722. Disease Resistant: TEV.



HP540-10 - Tabasco McIlhenny Pepper Seeds

120 days. Capsicum frutescens. Open Pollinated. Tabasco McIlhenny Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide Tabasco peppers. The peppers are very hot, grow upright in clusters, and turn from light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Very productive, produces over 800 peppers on one plant. The seeds were originally obtained from Edmund McIlhenny, Jr. in 1996. Peppers are grown to make the famous Tabasco Hot Sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA.



[HP232-20 - Tabasco Pepper Seeds](#)

120 days. *Capsicum frutescens*. Open Pollinated. Tabasco Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light greenish-yellow to orange, to red when mature. The plant has green stems, green leaves, and white flowers. An heirloom variety dating back to 1848 which resurfaced after the Civil War and was grown to make the famous Tabasco hot sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA. United States Department of Agriculture, PI 586675.



[HP233-10 - Takanotsume Pepper Seeds](#)

75 days. *Capsicum annuum*. Open Pollinated. Takanotsume Pepper. This early maturing plant produces good yields of 3" long by ¼" wide Cayenne peppers. Peppers are very hot, have thin flesh, grow upright in clusters, 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. United States Department of Agriculture PI 593483. A variety from Japan.



[HP1621-10 - Tasmanian Habanero Pepper Seeds](#)

90+ days. *Capsicum chinense*. Open Pollinated. Tasmanian Habanero Pepper. The plant produces good yields of 2" long by 1 ½" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 175,000.



[HP239-20 - Tepin Hot Peppers](#)

200 days! *Capsicum annuum*. Open Pollinated. The plant produces good yields of ¼" pea-size 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. Plant in pots and bring them indoors over the winter. Excellent choice for home gardens. Plants grow wild in Mexico and parts of the United States.



Important Notice: Seeds can take 3 to 12 weeks to germinate at 85 F. Please follow the Planting Instructions on the website for better results.

[HP2201-10 - Texas Chiltepin Pepper Seeds](#)

85 days. *Capsicum annuum*. Open Pollinated. Texas Chiltepin Pepper. The plant produces high yields of ¼" long by ¼" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green, to orange to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. An earlier producing Chiltepin that is suitable for Northern gardens. Suitable for small gardens, patio gardening, raised gardens, and container gardening. A rare wild variety from Wimberly, Texas, USA.



[HP2392-10 - Thai Burapa Pepper Seeds](#)

85 days. *Capsicum annuum*. Open Pollinated. Thai Burapa Pepper. The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from lime green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



HP244-10 - 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.



HP2216-10 - Thai Giant Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Thai Giant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. Suitable for containers. A variety from Thailand.



HP2307-20 - Thai Hot Culinary Pepper Seeds

90 days. Capsicum annum. Open Pollinated. Thai Hot Culinary Pepper. 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.



HP245-10 - Thai Hot Ornamental Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Thai Hot Ornamental Pepper. The plant produces good yields of 1" long by ¼" wide Pequin 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. This edible pepper is used in Oriental dishes and stir-fry. A good drying pepper for making seasoning spice powder. Perfect house plant and suitable for containers. A variety from Thailand. Scoville Heat Units: 100,000.



HP1963-20 - Thai Hot Peppers (Strain 2)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of ½" long hot Tabasco-type 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. The plant averages 200 fruits per plant. Great for salsa, pickling, drying, and making hot sauce. Also used in many Oriental dishes. Suitable for small gardens and containers. A variety from Thailand.



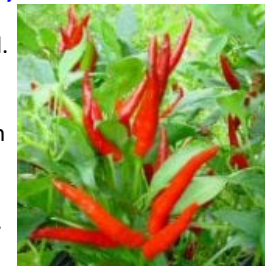
HP827-10 - Thai Orange Pepper Seeds

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.



HP869-10 - Thai Red Pepper Seeds

90+ days. Capsicum annum. Open Pollinated. Thai Red Pepper. The plant produces heavy yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



[HP403-10 - Thai Yellow Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. Thai Yellow Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grows upright in clusters, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



[HP749-20 - Tiny Samoa Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. This small plant produces high yields of ¾" long by ¼" wide Pequin hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible ornamental for indoor plants, containers, pots, patios, hanging baskets, and small gardens. A variety from Samoa.



[HP2475-10 - Velociraptor Hot Peppers](#)

80 days. Capsicum chinense. (F1) The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are very hot, have medium-thick flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. This early-producing Habanero pepper was developed with disease resistance for commercial production. A variety from the USA. Disease Resistant: PMV, TSWV.



[HP884-10 - Venezuela Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Venezuela Pepper. The plant produces good yields of ½" long by ½" wide Pequin peppers. Peppers are very hot, have medium thin flesh, grow in clusters, and turn from green, to dark purple (almost black), to red when mature. The plant has dark purple stems, green dark purple leaves, and violet purple flowers. A beautiful edible Ornamental pepper plant. Excellent drying pepper and great for making seasoning spice powder. Suitable for containers, pots, patios, hanging baskets, and small gardens. United States Department of Agriculture, PI 593598. A rare variety from Venezuela.



[HP1027-20 - Vietnamese Tear Jerker Hot Peppers](#)

95 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 1 ¼" long by ¼" wide hot peppers. Peppers are very hot and turn from green, to green with black markings, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The heat of these small peppers will make you cry tears! A variety from Vietnam.



[HP257-10 - Wild Brazil Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Wild Brazil Pepper. The plant produces heavy yields of ½" round hot peppers. Peppers are very hot, medium thin flesh, and turn from green, to yellow to pale yellow when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder. A rare variety from Brazil.



HPLC Test Results: #3

HP1177-10 - Wiri Wiri Pepper Seeds

90+ days. Capsicum frutescens. Open Pollinated. Wiri Wiri Pepper. The plant produces high yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.



HP2398-10 - Wiri Wiri Yellow Pepper Seeds

90+ days. Capsicum frutescens. Open Pollinated. Wiri Wiri Yellow Pepper. The plant produces good yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.



HP2054-10 - Yucatan White Habanero Hot Peppers

110 days. Capsicum chinense. Open Pollinating. The plant produces high yields of small white wrinkled Habanero peppers. Peppers are very hot, some say as hot as the Red Savina, and turn from green to white when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Great for salsas, marinades, and making your own hot sauce. A variety from Yucatan, Mexico.



HP470-10 - Zimbabwe Bird Pepper Seeds

100+ days. Capsicum frutescens. Open Pollinated. Zimbabwe Bird Pepper. The plant produces good yields of 1" long by ½" wide Tabasco hot peppers. Peppers are very hot, have thin flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This is considered to be one of the hottest peppers in Africa. Excellent for making hot sauce, hot pepper flakes, and seasoning spice powder. A variety from Zimbabwe. Scoville Heat Units: 184,098.



HPLC Test Results: #36