

Peppers (Hot)

[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.

