

Peppers (Hot)

[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.



[HP1299-10 - Aji Dulce Pepper Seeds \(Strain 2\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled hot peppers. Peppers turn from green to orange, to red when mature. The plant has green stems, light green leaves, and white flowers. Peppers have little or no heat but have the same flavor as the Habanero. A popular variety used in dishes in Central and South America.



[HP2347-10 - Cajamarca Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Cajamarca Pepper. The plant produces good yields of 3 ¼" long by ¾" wide elongated Habanero peppers. Peppers are hot, medium thick flesh, and turn from pale yellow, to purple, to orange, then to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. This is a rare variety from South America.



[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.

