

Peppers (Hot)

[HP2168-20 - 10204 Hot Peppers](#)

85 days. Capsicum annum. Plant produces good yields of 1 ¼" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. Plant has green stems, green leaves, and white flowers. United States Department of Agriculture PI 593484. A variety from Mexico. pk/20

[HP154-20 - Aji Mirasol Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Aji Mirasol Pepper. The plant produces good yields of 4 ¼" long by ¾" wide hot peppers. Peppers are medium hot, grow upright in clusters, have medium-thick flesh, and turn from green to red when mature. It has a pungent flavor with a hint of strawberry. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. The Spanish name of the pepper means "Looking at the Sun". A variety from Mexico. United States Department of Agriculture, PI 188472.



[HP1130-10 - Ancho 101 Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ancho 101 Pepper. The plant produces good yields of 3 ½" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salads, baking, stuffing, moles, seasoning powder, and roasting. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Mexico.



[HP487-10 - Aji Habanero Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Aji Habanero Pepper. The plant produces high yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green, to yellow, to yellow-orange 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 Mexico.



[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.



[HP415-20 - Ancho Gigantea Hot Peppers](#)

95 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by 2 ¼" wide hot peppers. Peppers are mildly hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing. A variety from Mexico.



[HP270-10 - Ancho Mexican Large Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide Ancho hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to dark red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, moles, seasoning powder, and roasting. A variety from Mexico. Scoville Heat Units: 1,391.



[HP1304-20 - Ancho Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ancho Pepper. The plant produces good yields of large 6" long by 3" wide Poblano peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green stems, and white flowers. Called Ancho when dried, Poblano when fresh. Perfect for Mexico dishes. A variety from Mexico.



[HP1888-20 - Ancho Poblano Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Ancho Poblano Pepper. The plant produces good yields of Poblano peppers. Peppers are mildly hot and turn from dark green to dark red when mature. The plant has green stems, green stems, and white flowers. Used for making Chiles Rellenos. Also dried and ground to make chili powder. Called Ancho when dried. Poblano when fresh. A variety from Mexico.



[HP2549-10 - Cappuccino Tepin Pepper Seeds](#)

120+ days. Capsicum annum. Open Pollinated. Cappuccino Tepin Pepper. This bush plant produces high yields of ½" long by ½" wide Tepin peppers. Peppers are very hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder, hot sauce, and cooking. Also great in salads and rice & beans. A variety grown wild in Arizona, Texas, and Northern Mexico. Scoville Heat Units: 100,000.



[HP897-20 - Cascabel Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ¼" long by 1 ¼" wide globe-shaped hot peppers. Peppers are medium-hot, have thin skin, and turn from dark green to dark red when mature. The plant has green stems, green leaves, and white flowers. It is in dried form when seeds rattle inside the pods. Excellent drying pepper for making seasoning spice powder. A variety from the regions of Jalisco and Guerrero, Mexico. United States Department of Agriculture, PI 281383.



[HP1102-10 - Catarina Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1" long by ½" wide hot peppers. Peppers are hot and turn from green to red when they mature. Peppers are said to have a taste of berry and tobacco flavor. Excellent in salsa, soup, tamales, and other dishes. An excellent choice for home gardens. A variety from Mexico.



[HP873-10 - Chilcostle Rojo Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6" long by 1 ¼" wide hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to brownish red, to red when mature. The plant has green stems with dark purple markings, green leaves, and white flowers. Excellent for making Mexican cuisine and moles. A variety from Oaxaca, Mexico. Scoville Heat Units: 30,000.



[HP2348-10 - Chile Bolita Pepper Seeds](#)

90 days. Capsicum annum. 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.

[HP2073-10 - Chile Criollo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile Criollo Pepper. The plant produces good yields of 4 ½" long by 3/4" wide hot peppers. Peppers are hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture PI 566811. A variety from Chalcatzingo, Mpio. Jonacatepec, Edo. de Morelos, Mexico.

[HP51-20 - Chile de Arbol Pepper Seeds](#)

75 days. Capsicum annum. 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.



[HP1260-20 - Chile Indio Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ¾" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety is found in the marketplaces at Ticulmpio, Yucatan, Mexico. United States Department of Agriculture, PI 574549.



[HP890-10 - Chilhuacle Rojo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chilhuacle Rojo Pepper. The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to deep maroon red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine and making mole sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 1,000.



[HP1095-10 - Chile de Arbol de Baja California Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile de Arbol de Baja California Pepper. The plant produces good yields of 4" long hot peppers. Peppers are medium hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown on a communal farm south of Guerrero Negro. A variety from Guerrero Negro, Mexico.



[HP1043-10 - Chile de Comida Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile de Comida Pepper. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, frying, and stir-fries. A variety from Mexico.



[HP1053-10 - Chilhuacle Amarillo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chilhuacle Amarillo Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have thin flesh, and turn from green to orange yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine and making mole sauces. A variety from Oaxaca, Mexico.



[HP55-10 - Chiltepin Pepper Seeds](#)

100+ days. Capsicum annum. 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.



[HP678-10 - Costeno Amarillo Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Costeno Amarillo Pepper. The plant produces good yields of 3 ½" long by ½" wide Cayenne peppers. Peppers are mildly hot, have a thin flesh, and turn from green, to golden yellow, to deep orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemon citrus flavor! Excellent drying pepper for making seasoning spice powder, hot sauce, salsa, yellow moles, soups, and stews. Used in Mexican cuisine to give yellow color to sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 2,500.



HPLC Test Results: #11

[HP76-20 - Early Jalapeno Pepper Seeds](#)

80 days. Capsicum annum. Open Pollinated. Early Jalapeno Pepper. The plant produces good yields of 2 ½" long by 1" wide Jalapeno peppers. Peppers are medium hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers ripen 1 week earlier than other varieties. Commonly used when green color. Excellent for making salsa, pickles, and Mexican dishes. The type found in your Supermarkets. Suitable for Northern states. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Mexico. Scoville Heat Units: 5,000.



[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.



[HP63-10 - Costeno Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Costeno Pepper. The plant produces good yields of 3" long by ¾" wide Cayenne peppers. Peppers are medium 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, hot sauce, and salsa. In Mexican cuisine used to give red color to sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 12,000



[HP92-10 - Guajillo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to an orange-red-brown color when mature. The plant has green stems, green leaves, and white flowers. Guajillo means "little gourd" for the rattling sound the seeds make in dried pods. Excellent for stuffing, roasting, salsa, sauces, and stir-fries. Also good for drying. United States Department of Agriculture, PI 281389. A variety from Mexico. Scoville Heat Units: 5,000.



[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.



[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.



[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.



[HP2210-10 - Hermosillo Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. Hermosillo Pepper. The plant produces good yields of ½" long by ½" wide Chiltepin peppers. Peppers are hot, have thin flesh, grow upright, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Hermosillo, Sonora, Mexico. Scoville Heat Units: 50,000.



[HP856-10 - Hidalgo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hidalgo Pepper The plant produces high yields of large 2 ½" long by ¾" wide Serrano hot peppers. Peppers are hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and cooking. Heat Tolerant. A variety from Mexico.



[HP368-10 - Kori Sitakame Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Heat Tolerant. Peppers are grown in the low desert regions with shade by local farmers at Norogachi, Chihuahua, Mexico.



[HP293-10 - Mulato Isleno Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Mulato Isleno Pepper. The plant produces good yields of 6" long by 1 ¾" wide Ancho peppers. Peppers are mildly hot, have medium thin flesh, and turn from deep green to dark brown when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper, roasting, and making mole. A variety from Mexico.



[HP1086-20 - Negro Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. A variety from Chihuahua, Mexico. United States Department of Agriculture, PI 661077.



HPLC Test Results: #12

[HP2528-10 - NuMex Cajohn Serrano Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Cajohn Serrano Pepper. The plant produces good yields of giant 5" long by 1" wide Serrano peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when they mature. It is twice as long and more milder than the typical Serrano Pepper. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, guacamole, stuffing, and salsa. Also great for pickling or drying. It is named after John and Sue Hard and developed by the NuMex Chile Pepper Institute in New Mexico. An excellent choice for home gardens, market growers, and open field production. A variety from Mexico. Scoville Heat Units: 5,000.



[HP2523-10 - Onza Orange Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Onza Orange Pepper. The plant produces good yields of 3" long by 3/4" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying and stir-fry. A good drying pepper for making seasoning spice powder. A variety from Mexico.

[HP491-20 - Onza Roja Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 3/4" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.



[HP182-10 - Pasilla Bajio Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Pasilla Bajio Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from dark green to dark brown when mature. The plant has green stems, dark green leaves, and white flowers. Mainly dried and used to make smoky flavored sauces. Excellent for Mexican cuisine, making mole sauces, and seasoning spice powder. A variety from Mexico. Disease Resistant: TMV.



[HP187-20 - Poblano L Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 1/2" wide hot peppers. Peppers are mildly hot and turn from dark green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. They are called Poblano when fresh and called Ancho when dried. Always a great seller at Farmer's Markets! A variety from Mexico.



[HP216-20 - Serrano Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Serrano Pepper. The plant produces heavy yields of 2 1/4" long hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, guacamole, and salsa. Also great for pickling or drying. Create beautiful sauces and hot pickles by combining them with Purple Serrano. An excellent choice for home gardens, market growers, and open field production. A variety from Mexico. United States Department of Agriculture, PI 380521.



[HP219-20 - Serrano Tampiqueno Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 2 ¼" long by ½" wide hot peppers. Peppers are medium-hot and turn from green to a bright red when mature. The plant has green stems, green leaves, and white flowers. Great for salsa, sauces, stews, soups, and other dishes. Perfect pickling variety. This is the most popular Serrano grown in Mexico. Excellent choice for home gardens and market growers. A variety from Guanajuato, Mexico. United States Department of Agriculture, PI 640636. Scoville Heat Units: 3,000



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

200 days! Capsicum annum. 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.

[HP870-20 - Xigole Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of 2 ¼" long by ½" wide hot peppers. The peppers are hot, grow upright, and turn from green, to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Oaxaca, Mexico.



HPLC Test Results: #1

[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.

