



Commercial Production Hot Peppers

[HP302-20 - Anaheim Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or dried. Not as hot as Anaheim TMR 23. A variety from New Mexico, USA.



[HP1302-20 - Anaheim M Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or fried, stuffed, roasting, stir-fry, and canning. Not as hot as the other Anaheim varieties. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from New Mexico, USA.



[HP10-20 - Anaheim TMR 23 Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 7 1/2" long 2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Commonly used when green. Excellent fresh, pickled, canned, stuffed, roasted, stir-fry, and dried. Also, known as the New Mexican Chile. Very hardy and does well in extreme weather conditions. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



[HP1999-20 - Ancho Grande Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 3" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Perfect for making Rellenos. Excellent for making chili powder.



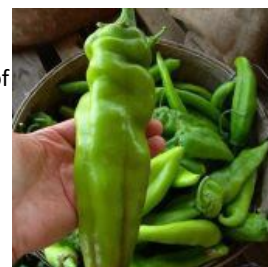
[HP2435-10 - Bambino Hot Peppers](#)

80 days. Capsicum annuum. (F1) The plant produces high yields of 2 1/2" long Jalapeno peppers. Peppers are hot, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The plant has green stems, green leaves, and white flowers. Does well in hot and humid conditions. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Disease Resistant: BLS.



[HP2340-20 - Big Jim Hot Peppers](#)

78 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 12" long by 2" wide Anaheim hot peppers. Peppers are medium-hot, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, canning, enchilada sauce, and Chiles Rellenos. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, United States of America. Scoville Heat Units: 4,000.





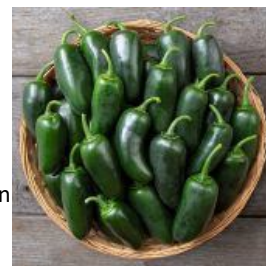
HP1989-10 - Biggie Chile Hot Peppers

68 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 9" long Anaheim hot peppers. Peppers grow upright and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Big Chili, but with early maturity, higher production, and impressive thick-walled peppers. The stronger plants offer better sun protection. Suitable for home gardens, farmer's markets, market growers, and commercial production. A variety from the United States of America. Disease Resistant: PMV. Scoville Heat Units: 500.



HP655-10 - Black Magic Hot Peppers

85 days. Capsicum annuum. (F1) The plant produces high yields of 3 1/2" long by 1 1/2" wide Jalapeno peppers. The peppers are mildly hot, have thick flesh, and turn from dark green (nearly black) to red when they mature. The plants have green leaves, green stems, and white flowers. One of the darkest green Jalapenos available! These beautiful Jalapeno peppers are great for pickling and salsa. Perfect processing Jalapeno. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS. Scoville Heat Units: 2,500.



HP2057-10 - Bubba Jalapeno Hot Peppers

85 days. Capsicum annuum. (F1) The compact plant produces high yields of 3 1/2" long by 1" wide Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh markets and processing. Suitable for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 20,000.



HP2436-10 - Cienfuegos Orange Hot Peppers

85 days. Capsicum chinense. (F1) The plant produces high yields of 1 1/2" long by 3/4" 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.



HP2437-10 - Cienfuegos Red Hot Peppers

85 days. Capsicum chinense. (F1) The plant produces high yields of 2" long by 1" wide Habanero peppers. Peppers are extremely hot, have thick flesh, and turn from dark green to bright red 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: 400,000.



HP2438-10 - Cienfuegos Yellow Hot Peppers

85 days. Capsicum chinense. (F1) The plant produces high yields of 2 1/2" 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.



HP2274-10 - Cocula Hot Peppers

75 days. Capsicum annum. (F1) The plant produces high yields of 3 ½" long by ¾" wide Serrano peppers. Peppers are mildly hot, have medium-thick walls, and are slightly tapered. Peppers turn from green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Excellent for pickling. These high-quality Serrano peppers are excellent for home gardens, market growers, and open field production. Disease Resistance: PVY. Scoville Heat Units: 1,000.



HP2036-10 - Compadre Hot Peppers

75 days. Capsicum annum. (F1) The plant produces high yields of large Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Does well in alkaline soils. Heat-Tolerant. Cold-Tolerant. Does well in stressful weather. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: PVY, TMV. Scoville Heat Units: 30,000.



HP2457-10 - Desperado Hot Peppers

70 days. Capsicum annum. (F1) This early maturing compact plant produces good yields of 7 ½" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Good foliage provides good protection from sun-scaud. Excellent drying, roasting, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Scoville Heat Units: 500.



HP2009-20 - Devil Serrano Hot Peppers

73 days. Capsicum annum. (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.



HP2010-10 - Don Picoso Hot Peppers

77 days. Capsicum annum. (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.



HP76-20 - Early Jalapeno Hot Peppers

80 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide hot 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.





HP1886-20 - Flat Cherry Hot Peppers

66 days. Capsicum annum. (F1) This early plant produces high yields of 1 ½" long by 2 ¼" wide cherry hot peppers. Peppers are medium hot, have thick walls, and turn from green to vibrant red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. Scoville Heat Units: 4,000.



HP86-10 - Garden Salsa Hot Peppers

85 days. Capsicum annum. (F1) The plant produces high yields of 8" 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. Developed specifically for making salsa and Picante sauce. A variety from the USA. Disease Resistant: TMV. Scoville Heat Units: 5,000.



HP463-20 - Golden Greek Peperoncini Hot Peppers

62 days. Capsicum annum. Open Pollinated. This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from light yellow-green to yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Should be harvested when yellow-green and pickled. Peppers are similar to those found at many salad bars, pizza parlors, and sub sandwich restaurants. These peppers are like the commercial type you see in supermarkets. Excellent in Greek salads. A variety from Greece. Scoville Heat Units: 1,000.



HP856-20 - Hidalgo Hot Peppers

85 days. Capsicum annum. (F1) The plant produces good yields of large 6 ½" long by 3 ¼" wide Ancho Mulato hot peppers. Peppers are mildly 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 cooking pepper. A variety developed for harvest periods in high temperatures. Heat Tolerant. A variety from the USA. Scoville Heat Units: 800.



HP2407-20 - Hot Rod Serrano Hot Peppers

77 days. Capsicum annum. (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.



HP2235-10 - Jalafuego Hot Peppers

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of 4" long by 1½" wide Jalapeno peppers. Plants have green leaves, green stems, and white flowers. One of the hottest Jalapenos with dark green smooth peppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY





HP2328-10 - Major League Hot Peppers

75 days. Capsicum annum. (F1) The plant produces high yields of 4 ½" long by 1" wide Jalapeno peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A replacement for Ball Park Hot Pepper. A favorite type for slicing, stuffing, grilling, or pickling. Suitable for home gardens, market growers, and open field production. A variety from the USA. Scoville Heat Units: 2,000. Disease Resistant: PVY, TMV.



HP2011-10 - Mammoth Jalapeno Hot Peppers

77 days. Capsicum annum. (F1) The plant produces heavy yields of huge 4 ¾" long by 1 ¾" wide Jalapeno hot peppers. Peppers are hot and turn from medium-dark green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Great pickling variety. Also stuffed with cheese and baked or grilled. The plant produces peppers continuously all season long. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TMV.



HP1856-10 - Mariachi Hot Peppers

2006 All-America Selections Winner!

85 days. Capsicum annum. (F1) The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot and turn from creamy yellow to red when mature. This is an improved version of the Santa Fe Grande with higher yields. The peppers are larger and milder. Excellent fresh, pickled or stuffed. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens and market growers. A variety from the USA.



HP152-20 - Mesilla Hot Peppers

85 days. Capsicum annum. (F1) The plant produces good yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA. Disease Resistant PVY, TEV, TMV.



HP2255-20 - Minero Hot Peppers

90 days. Capsicum annum. (F1) The plant produces high yields of 1 oz Guajillo-type hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh or dried. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



HP268-20 - New Mexico 6-4 Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 7" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have medium-thick flesh, turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for drying, stuffing, roasting, frying, stir-fry, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Developed by New Mexico State University. A variety from New Mexico, USA.





HP163-20 - NuMex Big Jim Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. A variety from New Mexico, USA. Developed by New Mexico State University.



Guinness World Record Holder The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

HP1305-20 - NuMex Espanola Improved Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long Anaheim-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.



HP2207-20 - NuMex Heritage 6-4 Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 7" long by 2" wide Anaheim hot peppers. This is an improved variety of the NuMex 6-4 with a consistent medium heat level. The plant yields 10% more peppers than the old NuMex 6-4 and has 5 times more flavor compounds. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A perfect variety for frying, stuffing, or used fresh green or dried red. An excellent choice for home gardens and Farmer's Markets. An excellent choice for home gardens, market growers, and open field production. A variety from New Mexico, USA.



HP1802-20 - NuMex College 64L Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long by 1 1/2" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.



HP2265-10 - NuMex Garnet Hot Peppers

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of Paprika peppers. Peppers have little to no heat and turn from green to red when they mature. Great for making Paprika powder. Excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA.



HP2206-20 - NuMex Heritage Big Jim Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.





HP2203-20 - NuMex Jalmundo Hot Peppers

70 days. Capsicum annuum. Open Pollinated. The plant produces good yields of Jumbo size Jalapeno peppers. Peppers are medium-hot and turn from green to red when mature and have white flowers. These large Jalapeno peppers are used for making poppers, breaded and deep-fried Jalapeno stuffed with cheese that is popular appetizers throughout the country. It was developed by hybridization between the Keystone Resistant Giant Bell Pepper and the Early Jalapeno Hot Pepper. A variety developed by the New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 17,000.



HP167-20 - NuMex Joe E Parker Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 7" long by 1 1/2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



HP2259-20 - NuMex Las Cruces Cayenne Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long cayenne hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA. Disease Resistance: BCTV.



HP168-20 - NuMex R Naky Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6" long Anaheim hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting or stuffing. An excellent choice for home gardens, market growers, and open field production. This variety developed by Dr. Nakayama of the New Mexico State University in 1985. It was cross-breed between the Rio Grande 21 and the New Mexico 6-4. A variety from New Mexico, USA.



HP169-20 - NuMex Sandia Select Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long Anaheim hot peppers. Peppers are mildly hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling or drying. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



HP2458-10 - Paquime Hot Peppers

70 days. Capsicum annuum. (F1) This early maturing sturdy plant produces excellent yields of giant 5" long by 1 1/2" wide Jalapeno hot peppers. One of the largest Jalapeno peppers available. These high-quality peppers are medium hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, stuffing, grilling, or for making poppers. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: N, PVY.



HP2459-10 - Red Ember Hot Peppers

2018 All-America Selections Winner!

75 days. Capsicum baccatum. (F1) The plant produces high yields of 4 ½" long by 1" wide Cayenne hot peppers. Peppers are mildly hot, have thick flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a pleasantly sweet and spicy flavor. It has thicker walls and a tastier flavor than the traditional Cayenne pepper. Excellent fresh, cooked, or dried for making pepper flakes. Does well in cooler weather. Suitable for home gardens and market growers. A variety from the USA.



HP1100-20 - Sandia Hot Peppers

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 2" wide Anaheim 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 stuffing, roasting, frying, stir-frying, enchilada sauce, stews, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Albuquerque, New Mexico, USA.



HP211-20 - Santa Fe Grande Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the best pickling peppers on the market, the types you see in the supermarkets! This variety has thick crunchy walls and is perfect for pickling. Excellent for salads, sandwiches, or salsas. The plant is very productive and produces 25 to 50 peppers! Ideal for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. United States Department of Agriculture, NSL 43583. Disease Resistant: TMV. Scoville Heat Units: 500 to 700.



HP1266-10 - Scotch Bonnet Orange Hot Peppers

100 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" 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.



HP2256-10 - Spicy Slice Hot Peppers

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 4" long hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. The plant provides good leaf cover protecting it from sun-scald. Excellent choice for home gardens and market growers. Disease Resistance: BS, TEV. Scoville Heat Units: 6,000.



HP2460-10 - Sriracha Hot Peppers

70 days. Capsicum annuum. (F1) This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ¼" wide Jalapeno hot peppers. One of the largest Jalapeno peppers available. The peppers are mildly hot, have thick flesh, and turn from shiny dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and roasting. Suitable for home gardens, market growers, and commercial growers. A variety from the USA.





HP2464-10 - Stromboli Hot Peppers

90 days. Capsicum annum. Open Pollinated. The compact plant produces high yields of Tabasco-type hot peppers. The peppers are medium hot, grow upright, and turn from green to brilliant orange when they mature. The plant has green stems, green leaves, and white flowers. Good for making hot sauce and cooking. Excellent for containers and indoors. Suitable for home gardens, market growers, and commercial growers. A variety from Italy.



HP2238-10 - Sureno Hot Peppers

75 days. Capsicum annum. (F1) The plant produces good yields of large 3 3/4" long by 1/2" 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. Disease Resistant: PVY.



HP232-20 - Tabasco Hot Peppers

120 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of small 1 1/4" long by 1/4" 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. A variety from Louisiana, USA. United States Department of Agriculture, PI 586675.



HP2189-10 - Tajin Hot Peppers

68 days. Capsicum annum. (F1) This early maturing plant produces good yields of 4" long by 1 1/2" wide Jalapeno hot peppers. Peppers are medium-hot and turn from medium-dark green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa and pickling. An excellent choice for home gardens and market growers. Scoville Rating: 8,000 Units.



HP234-20 - Tam Jalapeno Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by 1" wide Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa and pickling. A variety from the USA.



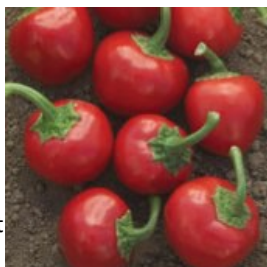
HP2031-10 - Telica Hot Peppers

75 days. Capsicum annum. (F1) The plant produces heavy yields of extra large 4 3/4" long by 1 3/4" wide Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY, TMV.



HP2239-10 - Time Bomb Hot Peppers

68 days. Capsicum annum. (F1) This early maturing plant produces high yields of cherry hot peppers. Peppers are mildly hot and turn from dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Perfect pickling variety. A variety from the USA. Scoville Heat Units: 1,000.



HP2461-10 - Trident Hot Peppers

85 days. Capsicum annum. (F1) The plant produces high yields of giant 7" long by 3 1/2" wide Ancho hot peppers. One of the largest Ancho peppers available. The peppers are mildly hot, have thick flesh, and turn from glossy dark green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, stuffing, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.

