

Peppers (Hot)

[HP432-20 - Buena Mulata Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne peppers. Peppers are hot and turn from green, to purple, to orange when mature. The plant has green stems, green leaves, and white flowers. This ornamental plant is suitable for containers and borders. An heirloom traces back to Horace Pippin (1888-1946), an African-American folk artist. A rare variety from Nicaragua.



[HP2354-10 - Criolla de Cocina Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Criolla de Cocina Pepper. The plant produces good yields of 3" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. These blocky peppers are sweet with a smidge of heat and great stuffing pepper. Excellent drying pepper for making seasoning spice powder. A variety from Nicaragua.

