

Peppers (Hot)

[HP652-10 - Berbere Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thin flesh, and turn from green to orange-red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for pickling, and making hot sauce and seasoning spice powder. A variety from Ethiopia. Scoville Heat Units: 713.



HPLC Test Results: #1

[HP687-10 - Ethiopian Brown Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ethiopian Brown Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder and barbecue sauce. Also known as Brown Berbere. A variety from Ethiopia. Scoville Heat Units: 36,000.

