

# Peppers (Hot)

## [HP24-20 - Almapaprika Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Almapaprika Pepper. The plant produces good yields of 2" long by 2" wide hot cherry peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from pale yellow to orange to red when mature. Excellent for making Hungarian Paprika. Also known as Alma Paprika Pepper and Hungarian Apple Pepper. United States Department of Agriculture, PI 543809. A variety from Hungary. Scoville Heat Units: 10,000.



## [HP115-20 - Black Hungarian Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Black Hungarian Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from dark purple (almost black) to orange red when mature. The plant has green leaves with purple veins, dark purple stems, and violet colored flowers. Excellent for making paprika, salsa, and pickling. A beautiful ornamental plant. A variety from Hungary. Scoville Heat Units: 10,000.



## [HP33-10 - Boldog Hungarian Spice Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Boldog Hungarian Spice Pepper. The plant produces good yields of 5" long by 1 ½" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to dark red. The plant has green stems, green leaves, and white flowers. This pepper has a richer taste than most paprika peppers. It has a sweet spicy flavor. Excellent for making genuine Hungarian Paprika Powder. The town of Boldog is in a well known spice pepper district northeast of Budapest, Hungary. An excellent choice for home gardens. A variety from Hungary. Scoville Heat Units: 1,000.



## [HP2448-20 - Hungarian Bussert Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of blocky hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent canning, pickling, and frying. The name came about in honor of a friend's Hungarian mother. A variety from Hungary.

## [HP117-10 - Hungarian Paprika Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 4 ¼" long by 1" wide hot peppers. Peppers are sweet and spicy and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This paprika variety has been developed to its finest quality. A good source of Vitamin C. It has excellent color and is sweet and spicy. Excellent for drying and for making Genuine Hungarian Paprika Powder. A variety from Hungary.



## [HP1868-20 - Hungarian Semi Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from light greenish-yellow, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, roasting, grilling, and frying. A variety from Hungary. Scoville Heat Units: 700.



### **HP369-10 - Little Elf Hot Peppers**

75 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of small  $\frac{3}{4}$ " long by  $\frac{1}{2}$ " wide Pequin hot peppers. Peppers are medium-hot, grow upright, have thin flesh, and turn from light green to yellow with some purple, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. A beautiful ornamental pepper plant for indoor plants and containers. A variety from Hungary.



### **HP2462-20 - Utri Pepper Seeds**

75 days. Capsicum annuum. Open Pollinated. Utri Pepper. The plant produces high yields of Hungarian-type hot peppers. The peppers are medium hot, have thin flesh, and turn from light dark green to dark red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for eating fresh, cooking, and for making spicy paprika. Suitable for home gardens. An heirloom was brought to the USA in 1909 by Rose Utrie of Hungary.

