

## Peppers (Hot)

### [HP112-20 - Hot Portugal Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 6" long by ¾" wide hot peppers. Peppers are hot, have thin flesh, and turn from green to glossy scarlet red when mature. The plant has green stems, green leaves, and white flowers. Excellent for drying and stir-frying. A variety from Portugal. United States Department of Agriculture, NSL 6034. Scoville Heat Units: 50,000.



### [HP1916-20 - Iberia Cayenne Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from Portugal and Spain region.

