

Peppers (Hot)

[HP2357-10 - Esplette Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Esplette Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Cayenne peppers. Peppers are medium hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are sweet with a smidge of heat. Excellent drying pepper for making Paprika Powder. An heirloom variety from Spain.



[HP90-10 - Goat Horn Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Goat Horn Pepper. The plant produces good yields of 5" long by 1 ¼" wide Cayenne 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 drying peppers for making chile powder. Also known as Sweet Spanish Long. United States Department of Agriculture, PI 321003. Scoville Heat Units: 50,000. A variety from Spain.



[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.



[HP2224-20 - Padron Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long hot peppers. Peppers are mildly hot and turn from green to red when they mature. Peppers turn hotter as they mature. Excellent stuffed or pickled. They are sautéed in olive oil with a little sea salt and eaten as an appetizer in Spain. An heirloom variety from Spain.



[HP1157-10 - Pimiento de Padron Pepper Seeds](#)

70 days. Capsicum annuum. Open Pollinated. Pimiento de Padron Pepper. This early maturing plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, and stir-fry. Usually used in the green stage and pickled. Also fried in olive oil and served as an appetizer called tapa. Peppers are mildly hot when green, but get hotter as they mature. An heirloom variety from Spain.



[HP1117-10 - Piquillo Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Piquillo Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are mildly hot, grow upright, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasted stuffed, sautéed, or pickled. An heirloom variety from Navarra, Spain.

