

## Peppers (Hot)

### [HP383-20 - Pequin Pepper Seeds](#)

105 days. Capsicum annuum. Open Pollinated. Pequin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are extremely hot and turn from green to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



### [HP2040-10 - Prik Chi Faa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Prik Chi Faa Pepper. The plant produces good yields of 5" long by ¾" wide Cayenne peppers. Peppers are medium hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine for spicing up soups, sauces, salsa, curries, stir-fries, and for making seasoning spice powder. A variety from Thailand.



### [HP1601-20 - Thai Bangkok Hot Peppers](#)

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 2" long by ¼" wide hot peppers. Peppers are hot and turn from green to purple-tinted when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



### [HP2392-10 - Thai Burapa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Thai Burapa Pepper. The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from lime green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



### [HP244-10 - Thai Dragon Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Thai Dragon Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Used in Thai and Vietnamese cuisine. An excellent choice for home gardens and market growers. Scoville Heat Units: 100,000.



### [HP2393-10 - Thai Giant Orange Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Thai Giant Orange Pepper. The plant produces good yields of 4" long by ¾" wide Cayenne peppers. Peppers are medium hot, have thin flesh, grow upright in clusters, and turn from pale green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



#### [HP2216-10 - Thai Giant Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Thai Giant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. Suitable for containers. A variety from Thailand.



#### [HP2307-20 - Thai Hot Culinary Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Thai Hot Culinary Pepper. The plant produces high yields of 3 ½" long by ¾" wide upright hot peppers. Peppers are very hot, grow in clusters, and turn from medium green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers are thin walls and easily dried. Peppers are very flavorful and perfect for cooking. A beautiful edible dwarf ornamental plant.



#### [HP245-10 - Thai Hot Ornamental Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Thai Hot Ornamental Pepper. The plant produces good yields of 1" long by ¼" wide Pequin peppers. Peppers are very hot, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This edible pepper is used in Oriental dishes and stir-fry. A good drying pepper for making seasoning spice powder. Perfect house plant and suitable for containers. A variety from Thailand. Scoville Heat Units: 100,000.



#### [HP1963-20 - Thai Hot Peppers \(Strain 2\)](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of ½" long hot Tabasco-type peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. The plant averages 200 fruits per plant. Great for salsa, pickling, drying, and making hot sauce. Also used in many Oriental dishes. Suitable for small gardens and containers. A variety from Thailand.



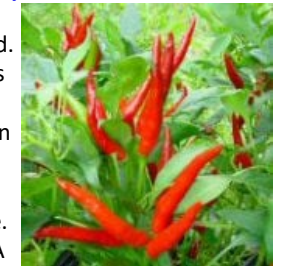
#### [HP827-10 - Thai Orange Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Thai Orange Pepper. The plant produces heavy yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent cooking pepper and stir-fire. A rare variety from Thailand.



#### [HP243-20 - Thai Pepper Seeds \(Strain 1\)](#)

85 days. Capsicum annum. Open Pollinated. Thai Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers can be dried and used for making hot pepper sauce. Peppers are used in many Oriental dishes. A beautiful ornamental pepper plant that is suitable for border planting and containers. A variety from Thailand. United States Department of Agriculture, PI 547069.



#### [HP869-10 - Thai Red Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. Thai Red Pepper. The plant produces heavy yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



#### [HP403-10 - Thai Yellow Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. Thai Yellow Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grows upright in clusters, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



