

# Peppers (Hot)

## [HP2044-10 - Grenada Hot Peppers](#)

90+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2" long by 1 ½" wide Habanero-type hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Seeds were collected from a small store in Grenada. A variety from Grenada.