

Peppers (Hot)

[HP1910-10 - Habanero Jamaican Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Jamaican Red Pepper. The plant produces high yields of 2 ¼" long by 1 ¾" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to dark 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. A variety from Jamaica.



[HP131-10 - Jamaican Gold Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Jamaican Gold Pepper. The plant produces good yields of 1 ½" long by 2" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The peppers resemble a squash. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



[HP133-20 - Jamaican Hot Yellow Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The compact plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled lantern-shaped hot peppers. Peppers are very hot, have thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from Jamaica. Scoville Heat Units: 200,000.



[HP998-10 - Scotch Bonnet Chocolate Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Chocolate Pepper. The plant produces good yields of 2 ¼" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green, to brown with a red tint, chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica. Scoville Heat Units: 134,669.



HPLC Test Results: #2

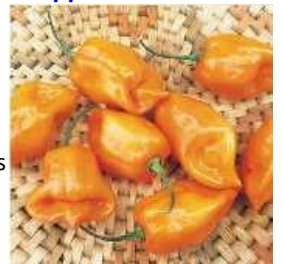
[HP2526-10 - Scotch Bonnet Moa Yellow Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Moa Yellow Pepper. The plant produces good yields of 2 ¼" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. MOA is the abbreviation for the Ministry of Agriculture. A rare variety from Jamaica.



[HP1266-20 - Scotch Bonnet Orange Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide wrinkled 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 choice for home gardens and Farmer's Markets. Excellent choice for home gardens, market growers, and open field production. A variety from Jamaica. Scoville Units: 100,000.



[HP213-10 - Scotch Bonnet Red Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



[HP1511-10 - Scotch Bonnet Red Pepper Seeds \(Strain 2\)](#)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide Habanero peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making spicy salsa, pickling, and making hot sauce. A variety from Jamaica. Scoville Heat Units: 350,000.



[HP1911-20 - Scotch Bonnet Red Pepper Seeds \(Strain 3\)](#)

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from dark 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. A variety from Jamaica.



[HP1889-10 - Scotch Bonnet Red Pepper Seeds \(Strain 5\)](#)

100 days. Capsicum chinense. Open Pollinated. Scotch Bonnet Red Pepper. The plant produces good yields of small wrinkled hot peppers. Peppers are very hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. One of the hottest in the world. It is so hot that one pepper is enough to spice up a large pot of soup or chili. The plant has a good leaf canopy to protect peppers from sunburn. A variety from Jamaica.



[HP214-10 - Scotch Bonnet Yellow Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Yellow Pepper. The plant produces good yields of 2" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.

