

Hot - 25,000 to 70,000

[HP320-10 - Achar Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Achar Pepper. The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and seasoning spice. United States Department of Agriculture, PI 640826. A rare variety from India.



HPLC Test Results: #14

[HP1-10 - African Pequin Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. African Pequin Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Good for drying. A rare variety from Sudan. United States Department of Agriculture, PI 555649.



HPLC Test Results: #11

[HP3-10 - Aji Benito Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Benito Pepper. The plant produces high yields of 1 ½" long by 1" wide hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with greenish yellow markings. A rare variety from Bolivia.



HPLC Test Results: #14

[HP1573-10 - Aji Bolivian Marble Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Bolivian Marble Pepper. The plant produces good yields of ½" long by ½" wide round hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Bolivia.



[HP2332-10 - Aji Cacho de Cabra Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Cacho de Cabra Pepper. The plant produces high yields of 4" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers were used by the Mapuche Indians to make spice seasoning Merken Merqueen. A rare variety from Chile.



[HP22-20 - Aji Colorado Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Colorado Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to shiny orange-red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from La Paz, Bolivia.



[HP1068-10 - Aji Mono Hot Peppers](#)

90 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Word meaning "Monkey Chile". A variety from the jungles of Peru.



[HP2193-20 - Aji Norteno Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Norteno Pepper. The plant produces high yields of 3 to 4" long hot peppers. Peppers are hot and turn from green to orange-red and yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers possess a fruity flavor of moderate pungency that is great with seafood dishes. A variety from Northern Peru.



HPLC Test Results: #5

[HP780-10 - Aji Omnicolor Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Aji Omnicolor Pepper. The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from light yellow purple, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. This is a very attractive ornamental pepper plant. Suitable for containers, pots, patios, borders, and rock gardens. United States Department of Agriculture, PI 215739. A variety from Peru.



[HP1603-10 - Aji Rojo Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Rojo Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium-thick flesh, and turn from green to deep orange when mature. The peppers are very mild at the green stage. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, stir-frying, and canning. This was a favorite variety during the Inca Empire. A variety from Peru.



[HP1850-10 - Aji Yellow Pepper Seeds \(Strain 2\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Yellow Pepper. The plant produces high yields of 2" long by 1" wide elongated Habanero hot peppers. Peppers are hot, have medium thin flesh, and turn from light green, to yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and hot sauce. A variety from Peru.



[HP325-20 - Amando Pepper Seeds](#)

80 days. Capsicum annuum. (F1). Amando Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are hot and turn from dark green to dark red when mature. Peppers are straight with a pointed end. Great cooking pepper! The plant has green stems, green leaves, and white flowers. Disease Resistance: TMV.



[HP19-10 - Aurora Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Aurora Pepper. The plant produces good yields of 1 ½" long by ¾" wide Pequin peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from green, to lavender, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This beautiful plant will brighten up your garden. Excellent for making colorful vinegar and pickles. An ornamental variety is suitable for containers. A variety from the USA.



[HP330-10 - Bahamian Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Bahamian Pepper. The plant produces good yields of 2 ½" long by ¼" wide hot peppers. Peppers are 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 making hot sauce, hot pepper flakes, and seasoning spice powder. Suitable for containers. A rare variety from the Bahamas.



HP2435-10 - Bambino Pepper Seeds

80 days. Capsicum annuum. (F1) Bambino Pepper. The plant produces high yields of 2 ½" long Jalapeno peppers. Peppers are hot, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The plant has green stems, green leaves, and white flowers. Does well in hot and humid conditions. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Disease Resistant: BLS.



HP283-10 - Bangalore Torpedo Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5 ¼" long by ¼" wide Cayenne-type hot peppers. Peppers are hot and turn from lime green to crimson red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder and stir-fry. A variety from India. Scoville Heat Units: 30,000.



HP25-20 - Bellengrath Gardens Purple Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Bellengrath Gardens Purple Pepper. The plant produces good yields of small ¾" long by ¼" wide hot peppers. Peppers are hot and turn from purple-green, to dark purple, to orange, to red with purple-orange undertones, to red when mature. Excellent for making vinegar and pickles. The plant has green leaves with a purple tint, purple stems, and white flowers with purple tips. A beautiful ornamental plant for your garden. This variety is named after the famous garden in Mobile, Alabama, USA. Scoville Heat Units: 50,000.



HP26-10 - Beni Highlands Pepper Seeds

75 days. Capsicum chinense. Open Pollinated. Beni Highlands Pepper. This early maturing plant produces high yields of 2 ¼" long by ¾" wide elongated Habanero hot peppers. Peppers are hot, have medium thick flesh, and turn from green, to lemon yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Suitable for containers. Recommended for Northern States with a shorter growing season. A variety from Bolivia.



HP1456-10 - Bird Dung Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Bird Dung Pepper. The plant produces good yields of ½" long by ¼" wide Piquin peppers. Peppers are 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 drying pepper and great for making salsa and hot sauce. Suitable for containers. A variety from the USA.



HP2041-10 - Black Cobra Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long hot peppers. Peppers are hot and turn from black to red when mature. The plant has green stems with a purple tint, green leaves with purple tint, and white flowers. A beautiful edible ornamental pepper plant suitable for indoor containers. A very rare variety from the USA. Scoville Heat Units: 40,000.



HP1175-10 - Black Cuban Pepper Seeds

100 days. Capsicum annuum. Open Pollinated. Black Cuban Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot, have thin flesh, grow upright, and turn from dark purple black to red when mature. The plant has purple green stems, purple leaves with a tint of green, and violet flowers. A beautiful ornamental plant. A variety from Cuba. Scoville Heat Units: 50,000.



HP2245-20 - Black Olive Hot Peppers

2012 All-America Selections Winner!
80 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ornamental hot peppers. Peppers turn from purple to red when mature. The plant has green stems, green leaves with a dark purple tint, and bright purple flowers. Suitable for containers. Disease Resistant: TMV. Scoville Heat Units: 45,000.



[HP1897-10 - Black Pearl Hot Peppers](#)

2006 All-America Selections Winner!

90 days. Capsicum annum. (F1) The plant produces good yields of shiny black ornamental hot peppers. Peppers are hot, grow upright, and turn from black to red when mature. The plant has black leaves, black stems, and white flowers. Does well in regions where there are high heat and humidity. A beautiful ornamental pepper plant suitable for indoor pots. Scoville Heat Units: 30,000.



[HP985-10 - Black Prince Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Black Prince Pepper. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from blackish purple to red when mature. The plant has dark purple stems, dark purple leaves, and purple flowers. Excellent drying pepper and is great for making salsa and hot sauce. A beautiful ornamental pepper plant. Suitable for containers, pots, patios, borders, and rock gardens. A variety from the USA. Scoville Heat Units: 30,000.



[HP479-20 - Bolivian Rainbow Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Bolivian Rainbow Pepper. The plant produces good yields of small ¾" long by ½" wide Piquin peppers. Peppers are hot, grow upright, have thin flesh, and turn from purple, to cream-yellow, to orange, to red when mature. The plant has green stems with purple tint, green leaves with purple tint, and purple flowers. A beautiful ornamental pepper plant with all color stages on the plant at the same time. The peppers are edible. Excellent drying pepper for making seasoning powder. Suitable for containers. A variety from Bolivia. Scoville Heat Units: 29,500.



[HP432-20 - Buena Mulata Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne peppers. Peppers are hot and turn from green, to purple, to orange when mature. The plant has green stems, green leaves, and white flowers. This ornamental plant is suitable for containers and borders. An heirloom traces back to Horace Pippin (1888-1946), an African-American folk artist. A rare variety from Nicaragua.



[HP34-20 - Bulgarian Carrot Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Bulgarian Carrot Pepper. The plant produces good yields of 3 ½" long carrot-shaped peppers. Peppers are hot and turn from green, to yellow-orange, to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers are crunchy and used to make pickles, salsa, and marinades. An heirloom from Bulgaria. Scoville Heat Units: 30,000.



[HP36-10 - Cabai Burong Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Cabai Burong Pepper. The plant produces heavy yields of 2" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder with a hint of lemon flavor. A variety from Malaysia.



[HP2347-10 - Cajamarca Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Cajamarca Pepper. The plant produces good yields of 3 ¼" long by ¾" wide elongated Habanero peppers. Peppers are hot, medium thick flesh, and turn from pale yellow, to purple, to orange, then to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. This is a rare variety from South America.



[HP2498-10 - Calabrian Diavolicchio Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Calabrian Diavolicchio Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide peppers. Peppers are hot, medium thick flesh, grows upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. This is a rare variety from Italy.



[HP2499-10 - Calabrian Mazetti Pepper Seeds](#)

75 days. Capsicum chinense. Open Pollinated. Calabrian Mazetti Pepper. The plant produces good yields of 2" long by 1 ¼" wide peppers. Peppers are hot, thick flesh, grow in clusters upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, pickling, and seasoning spice powder. This is a rare variety from Italy.



[HP2500-10 - Calabrian Sigaretta Ristra Pepper Seeds](#)

75 days. Capsicum chinense. Open Pollinated. Calabrian Sigaretta Ristra Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are hot, medium thick flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, pickling, and seasoning spice powder. This is a rare variety from Italy.



[HP2222-10 - Calico Hot Peppers](#)

90 days. Capsicum annuum. (F1) The plant produces good yields of ornamental hot peppers. Plants are hot and turn from purple to red when mature. The plant has green, purple, and white leaves. A lovely ornamental variety. Suitable for container gardening, pots, patios, and small gardens. An excellent choice for home gardens.



[HP37-20 - Caloro Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Caloro Pepper. The plant produces high yields of 2" long by 1" wide conical-shaped hot peppers. Peppers are hot, have thick walls, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh or pickled. United States Department of Agriculture, NSL 73249. Disease Resistant: TMV.



[HP2234-20 - Campeon Hot Peppers](#)

75 days. Capsicum annuum. (F1) This plant produces high yields of extra-large Jalapeno peppers. These high-quality peppers are medium hot, have thick walls, and turn from dark green to red when mature, but they are commonly used when green. It is adaptable to different climates. Heat Tolerant. Excellent choice for home gardens, market growers, and commercial production. Disease Resistant: BLS, PVY. Scoville Heat Units: 6,000.



[HP40-10 - Carolina Cayenne Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Carolina Cayenne Pepper. The plant produces good yields of 5 ½" long by 1" 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. Peppers are twice as hot as the normal cayenne pepper. Developed by Clemson University and the United States Department of Agriculture. A variety from the USA. Disease Resistant: N.



[HP1102-10 - Catarina Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1" long by ½" wide hot peppers. Peppers are hot and turn from green to red when they mature. Peppers are said to have a taste of berry and tobacco flavor. Excellent in salsa, soup, tamales, and other dishes. An excellent choice for home gardens. A variety from Mexico.



[HP2432-20 - Cayenne Fiesta Blend Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Cayenne Fiesta Blend Pepper. The plant produces heavy yields of 4 to 7" long by ½" wide Cayenne peppers. Peppers are very hot and have a rainbow color of green, orange, purple, red, and yellow peppers. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. Impress your neighbors with this beautiful attractive ornamental plant. Suitable for containers. A variety from the USA. Scoville Heat Units: 35,000 to 50,000.



HP42-20 - Cayenne Large Thick Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 5" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA.



HP43-20 - Cayenne Long Slim Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by ¾" wide Cayenne peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. One of the best peppers for seasoning pickles, chili, and salsa. Also used to make dried pepper wreaths and ristras. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 50,000.



HP2000-20 - Cayenne Long Thin Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 5" long hot peppers. Peppers are hot and turn from green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. A perfect pepper for seasoning when dried. A variety from the USA.



HP2246-5 - Cayennetta Pepper Seeds

2012 All-America Selections Winner!

70 days. Capsicum annum. (F1) Cayennetta Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers are hot and turn from green to glossy red when mature. Heat Tolerant. Cold Tolerant. Suitable for containers, patios, balconies, and small gardens. An excellent choice for home gardens, farmer's markets, and market growers.



HP876-10 - Centennial Rainbow Pepper Seeds

75 days. Capsicum annum. Open Pollinating. Centennial Rainbow Pepper. The plant produces high yields of 1 ¼" long by ½" wide Pequin peppers. Peppers are hot, have medium thin flesh, grow upright, and turn from cream, to purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A very beautiful ornamental pepper plant. Suitable for containers, pots, patios, window boxes, and borders/rock gardens. A variety from the USA.



HP2400-10 - Cheiro Roxa Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Cheiro Roxa Pepper. The plant produces high yields of ¾" long by 1" wide Habanero peppers. Peppers are hot, have medium thick flesh, and turn from purple to light pinkish purple when mature. The plant has green stems, purplish green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



HP345-10 - Cherry Tart Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Cherry Tart Pepper. The plant produces good yields of 1 ½" long by 1 ½" wide Cherry peppers. Peppers are hot, have very thick flesh, turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, stuffing, and canning. A variety from the USA. Scoville Heat Units: 30,000.



HP873-10 - Chilcostle Rojo Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6" long by 1 ¼" wide hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to brownish red, to red when mature. The plant has green stems with dark purple markings, green leaves, and white flowers. Excellent for making Mexican cuisine and moles. A variety from Oaxaca, Mexico. Scoville Heat Units: 30,000.



[HP1348-10 - Chile Bolito Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Chile Bolito Pepper. The plant produces good yields of ¾" long by 1" wide cherry hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent variety for pickling. United States Department of Agriculture PI 592805. A variety from California, USA.



[HP2073-20 - Chile Criollo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by ¾" wide hot peppers. Peppers are hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. A variety from Chalcatzingo, Mpio. Jonacatepec, Edo. de Morelos, Mexico. United States Department of Agriculture PI 566811.

[HP52-20 - Chile Grande Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Chile Grande Pepper. The plant produces good yields of 3" long by 1 ¼" wide Anaheim peppers. Peppers are hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. A large Anaheim that's great for fresh salsas. Excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP1260-20 - Chile Indio Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¾" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety is found in the marketplaces at Ticulmpio, Yucatan, Mexico. United States Department of Agriculture, PI 574549.



[HP1138-20 - Chilly Chili Hot Peppers](#)

2002 All-America Selections Winner!

90 days. Capsicum annuum. (F1) The plant produces high yields of 2" long hot peppers. Peppers grow upright and turn from greenish-yellow, to orange, to red when mature. A beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens.



[HP483-10 - Chinese Five Color Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple, to cream, to pale yellow, to orange, to red when mature. The plant has green stems with purple markings, green leaves with purple veins, and purple flowers. A very beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from China. Scoville Heat Units: 30,000.



Lot No: R

Germination: 85%

Test Date: 05/23

[HP2036-10 - Compadre Hot Peppers](#)

75 days. Capsicum annum. (F1) The plant produces high yields of large Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Does well in alkaline soils. Heat Tolerant. Cold Tolerant. Does well in stressful weather. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: PVY, TMV. Scoville Heat Units: 30,000.



[HP438-10 - Criolla Sella Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Criolla Sella Pepper. The plant produces heavy yields of 2 ½" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to golden yellow orange when mature. The plant has green stems, green leaves, and white flowers with yellow green markings. Excellent for making salsa, hot sauce, and seasoning spice powder. Suitable for containers. A variety from Bolivia. Scoville Heat Units: 30,000.



HPLC Test Results: #11

[HP2217-10 - Cumari Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The bush-type plant produces high yields of 1 ¼" by ¾" wide hot peppers. Peppers are hot and turn from light green to yellow when they mature. They are sweet and have a punch of heat as well. The plant has green stems, green leaves, and white flowers. Good pickling pepper. Also known as Cumari Verdadeira Yellow Pepper. An excellent choice for home gardens. A rare variety from Brazil. Scoville Units: 40,000.



[HP280-20 - Dagger Pod Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces high yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper and for making seasoning spice powder. An excellent choice for home gardens. A variety from the USA.



[HP1073-10 - Demre Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Demre Pepper. The plant produces good yields of 6" long by 1" wide Cayenne peppers. Peppers are hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, stir-fries, making salsa, hot sauce, drying, and for making seasoning spice powder. A variety from Turkey. Scoville Heat Units: 29,811.



[HP2184-10 - Diente de Perro Hot Peppers \(Type 3\)](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Guatemala. United States Department of Agriculture PI 555636 Type 3. Scoville Heat Units: 48,000.



HPLC Test Results: #11

HP1943-10 - Doomsday Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from green, to orange, then red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from South Africa.



HP687-10 - Ethiopian Brown Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Ethiopian Brown Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder and barbecue sauce. Also known as Brown Berbere. A variety from Ethiopia. Scoville Heat Units: 36,000.



HP1813-20 - Explosive Ember Hot Peppers

85 days. Capsicum annum. (F1) The plant produces good yields of 1" long hot peppers. Peppers are hot, turn from dark purple to orange, the bright red when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental pepper plant. Perfect for containers, pots, and patios. Scoville Heat Units: 50,000.



HP81-10 - Filius Blue Hot Peppers

85 days. Capsicum annum. Open Pollinated. This small compact plant produces good yields of ¾" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple to red when mature. The plant has green stems, violet-tinged green leaves, and blue flowers. A beautiful ornamental plant. Suitable for landscaping projects, containers, pots, patios, and small gardens. A variety from the USA. Scoville Heat Units: 58,000.



HP1076-10 - Gekikara Hot Peppers

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from Japan.



HP2243-20 - Giant Ristra Pepper Seeds

2014 All-America Selections Winner!

80 days. Capsicum annum. (F1) Giant Ristra Pepper. The plant produces high yields of 7" long elongated hot peppers. The plant has green leaves, green stems, and white flowers. They look like Marconi sweet peppers but have the heat of a Cayenne. Perfect for roasting. Excellent choice for home gardens and market growers. Disease Resistant: TMV. Scoville Heat Units: 50,000.



HP90-10 - Goat Horn Pepper Seeds

85 days. Capsicum annum. 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.



HP91-20 - Golden Cayenne Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 50,000.



[HP2444-20 - Gouto Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Gouto Pepper. The plant produces good yields of 5" long by 1 ½" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A very rare variety.

[HP855-20 - Haitian Purple Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers are hot, grow upright, and turn from purple to orange-red when mature. The plant has green stems, green leaves, and white-purple flowers. A very beautiful ornamental plant. Excellent choice for home gardens.



HPLC Test Results: #1

[HP2446-20 - Hindu Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hindu Pepper. The plant produces excellent yields of 5 ½" long by 1 ¼" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent cooking pepper. An excellent choice for home gardens. A rare variety from India.



[HP2447-20 - Hontaka Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces excellent yields of 5" long by 1" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This pepper is popular in Asia and is found in many Chinese, Japanese, and Asian dishes. An excellent choice for home gardens and market growers. A variety from India.



[HP2324-10 - Guapito Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are hot, grow in clusters, and turn from green to red mature. The plant has green stems, green leaves, and white flowers. Developed by Mario Dadomo. A variety from Parma, Italy.



[HP2210-20 - Hermosillo Hot Peppers](#)

90+ days. Capsicum annum. Open Pollinated. The plant produces good yields of ½" long by ½" wide Chiltepin hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Hermosillo, Sonora, Mexico. Scoville Heat Units: 50,000.



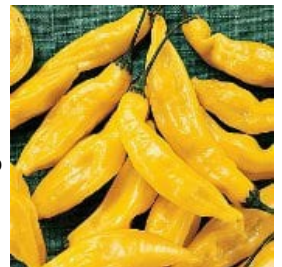
[HP2291-20 - Hinkel Hatz Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hinkel Hatz Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot and turn from green to glossy deep red when mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a chicken heart. Excellent fresh, in salsa, pickled, or dried. Suitable for indoor containers. An 1800's Pennsylvania heirloom variety. Scoville Heat Units: 30,000.



[HP111-10 - Hot Lemon Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Hot Lemon Pepper. This early maturing plant produces good yields of 4" long by ½" wide wrinkled hot peppers. Peppers are hot and turn from light green to pure lemon yellow when mature. The plant has green stems, green leaves, and white flowers. A hot spicy pepper with a unique flavor. Excellent for making hot sauce and for drying. An heirloom variety from Ecuador. Scoville Heat Units: 30,000.



[HP1091-20 - Hot Paper Lantern Hot Peppers](#)

90+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of 4" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are 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 with a tint of green. The plant is more productive than other Habanero varieties. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 30,000.



[HP1297-20 - Hot Pepper Mix Seeds](#)

85 to 110 days. Capsicum annum. Open Pollinated. Hot Pepper Mix. A mixture of hot peppers in various shapes and colors. Peppers range from mild heat to very hot. Excellent for making pickles, hot sauces, beef jerky, and salsa.



[HP112-20 - Hot Portugal Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hot Portugal Pepper. 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.



[HP1082-10 - Huachimongo Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide Jalapeno-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, stuffing, roasting, frying, pickling, and cooking. An excellent choice for home gardens.



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

85 days. Capsicum annum. (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.



[HP364-20 - Inca Red Drop Hot Peppers](#)

90 days. Capsicum baccatum. Open Pollinated. The plant produces heavy yields of 1" long by ¾" wide hot peppers. Peppers are hot and turn from green to orange to red when they mature. The pepper resembles a red drop. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. An excellent choice for home gardens. A variety from Peru.



[HP1049-20 - Inca Surprise Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Inca Surprise Pepper. The plant produces good yields of ¾" long by ¼" wide Pequin hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, A rare variety from Peru.



[HP1016-20 - Indian Hot Peppers](#)

90 days. Capsicum annum. The plant produces good yields of 7" long by ¾" wide Cayenne-type hot 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. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from the markets in India.



HPLC Test Results: #12

[HP2235-10 - Jalafuego Hot Peppers](#)

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of 4" long by 1½" wide Jalapeno peppers. Plants have green leaves, green stems, and white flowers. One of the hottest Jalapenos with dark green smooth peppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY



[HP1858-20 - Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Jalapeno Pepper. The plant produces high yields of 2" long by 1" wide Jalapeno hot peppers. Peppers are hot, have a thick wall, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Best when harvested when green. Excellent for making salsa and pickling. A variety from the USA.



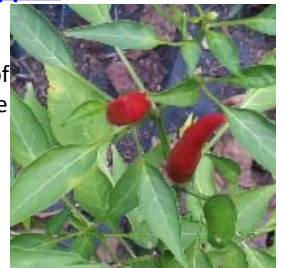
[HP2336-20 - Jalapeno Traveler Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Jalapeno Traveler Pepper. The plant produces high yields of 3" long by 1 ½" wide Jalapeno hot peppers. Peppers are hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salads, salsa, and pickling. The pepper is named after Larry Pierce of Cabool, Missouri. He brought the seeds with him when he moved to Oklahoma, Wyoming, and then Missouri. A variety from the USA.



[HP2214-20 - Josephine's Jewel Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces high yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to red when mature. The plant has green stems and green leaves. Excellent cooking and drying pepper. A variety from Queens, New York, USA.



[HP2449-10 - Korean Shishito Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 2½" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stir-fry and cooking pepper. A variety from South Korea.



[HP2254-10 - La Bomba Hot Peppers](#)

56 days. Capsicum annum. (F1) This early maturing plant produces high yields of 2 ¾" long by 1" wide Jalapeno hot peppers. Peppers are hot and turn from green to red when mature. Plant has green stems, green leaves, and white flowers. Plant has dense leaf canopy to help prevent against sun scald. Peppers have thick walls and are great used fresh and poppers. Excellent choice for home gardens, market growers, and open field production. Disease Resistance: PVY.



[HP1085-10 - Lal Mirch Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Lal Mirch Pepper. The plant produces good yields of 2 ½" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white stems. A variety from India.



[HP142-20 - Laotian Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian cuisine. A variety from Laos.



[HP488-20 - Maui Purple Hot Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 1 ¾" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark purple to red when mature. The plant has dark purple stems, green and dark purple leaves, and violet-purple flowers. A variety from Hawaii, USA.



HPLC Test Results: #10

[HP151-20 - Merah Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1" wide hot peppers. Peppers are hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great cooking pepper! A variety from Malaysia.



[HP2255-10 - Minero Pepper Seeds](#)

90 days. Capsicum annuum. (F1) Minero Pepper. The plant produces high yields of 1 oz Guajillo-type hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh or dried. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



[HP160-20 - Mushroom Yellow Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for garnish, pickling, or drying. An heirloom variety from the USA.



[HP1957-20 - Maule's Red Hot Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Originating from the William Maule Seed Company of Philadelphia. Excellent for making hot sauce or dried to make crushed pepper flakes. A variety from Pennsylvania, USA.



[HP152-20 - Mesilla Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA. Disease Resistant PVY, TEV, TMV.



[HP159-20 - Mushroom Red Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for garnishing, pickling, or drying. An excellent choice for home gardens. An heirloom variety from the USA.



[HP2260-20 - NuMex April Fool's Day Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of Cayenne-type hot peppers. Peppers are hot and turn from purple to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patio, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP164-20 - NuMex Centennial Hot Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of $\frac{3}{4}$ " long by $\frac{1}{2}$ " wide hot peppers. Peppers are hot and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental hot pepper plant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2261-20 - NuMex Chinese New Year Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small bullet-shaped hot peppers. Peppers are hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, and green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2271-20 - NuMex Christmas Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from light green to red. These dwarf ornamental plants are perfect for the holidays. Suitable for containers, pots, patios, and small gardens where space is very limited! This variety was developed by the New Mexico State University, Las Cruces, New Mexico, USA.



[HP2258-20 - NuMex Cinco de Mayo Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long thin Cayenne-type hot peppers. Peppers are hot, grow upright, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2263-20 - NuMex Earth Day Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. NuMex Earth Day Pepper. The plant produces high yields of small hot peppers. These bullet-shaped peppers are hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This edible dwarf ornamental pepper plant is suitable for containers and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2237-20 - NuMex Easter Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. They are hot and turn from lavender, light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Grows in clusters of 4 to 6 peppers. Does well in hot and humid environments. A beautiful edible dwarf ornamental suitable for containers, pots, patios, and small gardens. Drought Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP1305-10 - NuMex Espanola Improved Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Espanola Improved Pepper. The plant produces heavy yields of 6" long Anaheim-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2269-20 - NuMex Halloween Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of bullet-shaped orange hot peppers. Peppers are hot, grow upright, and turn from black to orange when mature. A beautiful edible dwarf ornamental plant that is perfect for the Halloween holiday. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2259-20 - NuMex Las Cruces Cayenne Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long cayenne hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA. Disease Resistance: BCTV.



[HP2427-20 - NuMex Lemon Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to lemon yellow when mature. The color is stunning and really pops out and is great for landscaping or border gardens. Excellent for salsa, pickling, or making hot sauce. Suitable for containers and small gardens. Does well in hot climates. Heat Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2268-20 - NuMex Memorial Day Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ornamental peppers. Peppers are hot, grow upright, round and turn from ivory to yellow. A beautiful edible dwarf ornamental plant that is perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens, Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2426-20 - NuMex Orange Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to tangerine orange when mature. Excellent for salsa, pickling, or making hot sauce. Suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP312-20 - Numex Pinata Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Numex Pinata Pepper. The plant produces good yields of Jalapeno hot peppers. Peppers are hot and turn from green, to yellow, to orange, and to red when mature. Make colorful hot pickled peppers all from just one plant. It was developed by Dr. Paul Bosland of New Mexico State University. A variety from New Mexico, USA.



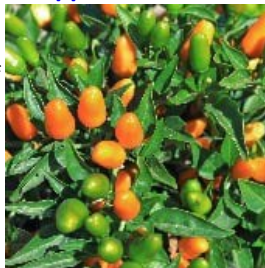
[HP2425-20 - NuMex Pumpkin Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of bright orange Jalapeno hot peppers. Peppers are hot, grow upright, and turn from green to bright orange when mature. A beautiful plant with pumpkin orange peppers that is perfect for the Halloween holiday. Suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2267-20 - NuMex St Patrick's Day Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from green to orange when mature. A beautiful edible dwarf ornamental peppers with different colors that are perfect for the holidays. Suitable for containers, pots, patios, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2429-20 - NuMex Summer Solstice Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Summer Solstice Pepper. The small dwarf plant produces high yields of bullet-shaped yellow hot peppers. Peppers are hot and turn from green to various shades of yellow when they mature. The beautiful ornamental peppers are edible and suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP170-20 - NuMex Sunburst Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne hot peppers. Peppers grow upright and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Developed by New Mexico State University. A variety from New Mexico, USA.



[HP2270-20 - NuMex Thanksgiving Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex Thanksgiving Pepper. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from ivory to orange when mature. A beautiful edible dwarf ornamental peppers that are abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2266-20 - NuMex Valentine's Day Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex Valentine's Day Pepper. The plant produces high yields of small hot peppers. Peppers grow upright, are bullet-shaped, and turn from ivory to red when mature. A beautiful edible dwarf ornamental plant that is abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2262-20 - NuMex Veteran's Day Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot and turn from purple to orange when mature. A beautiful edible dwarf ornamental pepper. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



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

105 days. Capsicum annum. 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.



[HP381-20 - Peru Yellow Hot Peppers](#)

90+ days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are hot, grow upright, have medium-thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemony citrus flavor. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Peru. Scoville Heat Units: 44,940.



[HP188-10 - Poinsettia Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. A very beautiful edible dwarf ornamental plant. Suitable for containers, pots, and patios. A variety from Japan.



[HP1824-20 - Pumpkin Hot Peppers](#)

110 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1½" by 2½" pumpkin-shaped hot peppers. Peppers are mildly hot and turn from green to red when mature. If left in the field, they will bleach to burnt orange. The plant has green stems, large green pumpkin-shaped leaves, and white flowers. These small peppers look so much like real miniature pumpkins that you'll be fooled. They will get hard, hold their shape, and not mold when they are dried. A very unique ornamental hot pepper.



HPLC Test Results: #6

[HP313-20 - Purira Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are hot, grow upright, have medium-thick flesh, and turn from light yellow with purple markings, 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 beautiful ornamental plant. A variety from the USA. Scoville Heat Units: 49,718.



HPLC Test Results: #6

[HP1170-10 - Purple Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of hot peppers. Peppers are hot and turn from green, to purple, to red when mature. The plant has green stems, green leaves with a purple tint, and violet flowers. A beautiful ornamental plant. A variety from Japan.



[HP2045-10 - Quintisho Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" round hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a tiny cherry tomato. A variety from Bolivia.



[HP800-10 - Red Missile Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Red Missile Pepper. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers grow upright then downward when ripening, are hot, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are shaped like missiles. A variety from the USA.



[HP452-20 - Purple Cayenne Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Purple Cayenne Pepper. The plant produces good yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from pale yellow, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA.



[HP272-20 - Pusa Jwala Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has light green stems, light green leaves, and white flowers. A variety from India.



HPLC Test Results: #6

[HP2431-20 - Red Flame Pepper Seeds](#)

80 days. Capsicum annuum. (F1) Red Flame Pepper. The plant produces heavy yields of 6 ½" long Cayenne peppers. Peppers are hot, have thin walls, and turn from green to bright crimson red when mature. The plant has green stems, green leaves, and white flowers. A perfect pepper for seasoning when dried. It dries very quickly. Also great for making Ristras. A variety from the USA.



[HP1895-20 - Red Rocket Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 4" long by ½" wide Cayenne hot peppers. Peppers are hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet and hot flavor. Excellent for pickling, salsa, and drying pepper for making hot pepper flakes, and seasoning spice powder. A variety from the USA.



HP198-20 - Ring of Fire Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 6" long by ½" wide Cayenne-type peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent dried and used as pepper flakes. A variety from the USA.



HP204-20 - Royal Black Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are hot and turn from purple (almost black) to red when mature. Plant has dark purple stems, and dark purple leaves that are almost black, and violet flowers. Excellent for spicy dishes and vinegars. Suitable for containers, pots, patios, hanging baskets, and small gardens.



HP2215-10 - Salmon Hot Peppers

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, grow upright in clusters, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A beautiful ornamental plant suitable for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from the USA.



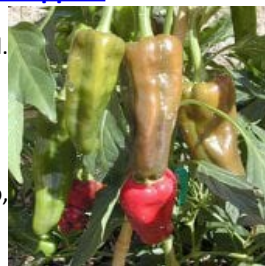
HP1100-20 - Sandia Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Sandia Pepper. The plant produces good yields of 7" long by 2" wide Anaheim 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 for stuffing, roasting, frying, stir-frying, enchilada sauce, stews, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Albuquerque, New Mexico, USA.



HP392-10 - Santo Domingo Pueblo Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Santo Domingo, New Mexico. United States Department of Agriculture, PI 645492.



HP295-10 - Serrano del Sol Pepper Seeds

62 days. Capsicum annuum. (F1) Serrano del Sol Pepper. This early maturing plant produces good yields of 3" long by ¾" wide hot peppers. Peppers are hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The first hybrid Serrano overcomes the usual complaints about the lateness and small size of open-pollinated Serrano by maturing in only 62 days. The Serrano del Sol is hot, but not excessively hot. It also has a unique flavor, a flavor many people prefer to Jalapenos. Serve whole or chop for sauces and salsa. Excellent for making pickles, salsa, and sauce. Early variety is suitable for short-season regions.



HP216-20 - Serrano Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Serrano Pepper. The plant produces heavy yields of 2 ¼" long hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, guacamole, and salsa. Also great for pickling or drying. Create beautiful sauces and hot pickles by combining them with Purple Serrano. An excellent choice for home gardens, market growers, and open field production. A variety from Mexico. United States Department of Agriculture, PI 380521.



HP427-20 - Shishito Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Shishito Pepper. The plant produces high yields of 2 ¼" long by ½" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. A variety from Japan.



HP2091-10 - Skyline Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Skyline Pepper. The plant produces high yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian dishes. United States Department of Agriculture PI 508435. A variety from South Korea.



HP308-10 - Small Thai Chili Hot Peppers

85 days Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ¼" long by ¼" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This spicy hot pepper is very popular at Oriental supermarkets on the West Coast. Suitable for containers.



HP1818-20 - Stoked Pepper Seeds

60 days. Capsicum annuum. (F1) Stoked Hot Pepper. The plant produces high yields of 5 ½" long by 1 ½" wide banana-shaped hot peppers. Peppers are hot and turn from pure yellow, to scarlet orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, or stuffing. Stoked is a replacement for Inferno, Volcano, and Surefire. A variety from the USA.



HP2480-20 - Super Khi Hot Peppers

75 days. Capsicum annuum. Open Pollinated. This compact ornamental plant produces high yields of 1 ½" long by ½" wide Thai hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white stems. Excellent for soups, chilis, Chinese dishes, Thai dishes, and making hot sauces. Suitable for containers. An excellent choice for home gardens. A variety from Vietnam. Scoville Heat Units: 50,000.



HP2031-10 - Telica Hot Peppers

75 days. Capsicum annuum. (F1) The plant produces heavy yields of extra large 4 ¾" long by 1 ¾" wide Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY, TMV.



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.



[HP1951-20 - Tricolor Variegata Hot Peppers](#)

72 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of small hot peppers. The peppers are hot and turn from deep purple to bright red at maturity. The plant has leaves with shades of white, green, and purple in a never-ending, variegated display, with no two leaves the same. It has purple stems and purple flowers. The peppers are used as garnish or pickled. A very beautiful edible ornamental variety that can be planted in containers, pots, patios, hanging baskets, and small gardens.



[HP1029-20 - Trifetti Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of $\frac{3}{4}$ " long by $\frac{1}{2}$ " wide hot peppers. Peppers are hot and turn from glossy purple to red when mature. The plant has purple stems and green leaves with white markings. A beautiful edible ornamental hot pepper plant. Suitable for containers, pots, patios, hanging baskets, and small gardens.



[HP883-10 - Trottolino Amoroso Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Trottolino Amoroso Pepper. The plant produces good yields of $3\frac{3}{4}$ " long by $1\frac{1}{2}$ " wide hot peppers. Peppers are hot, grow upright, and turn from green with dark purple markings, to red when mature. The plant has green stems, green leaves, and white flowers. Good foliage protects sun-scauld. Great cooking and stuffing pepper. A variety from Italy.



[HP2398-10 - Wiri Wiri Yellow Hot Peppers](#)

90+ days. Capsicum frutescens. Open Pollinated. The plant produces good yields of small $\frac{1}{2}$ " long by $\frac{1}{2}$ " wide berry shaped hot peppers. Peppers are hot, grow upright, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.



[HP870-20 - Xigole Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of $2\frac{3}{4}$ " long by $\frac{1}{2}$ " wide hot peppers. The peppers are hot, grow upright, and turn from green, to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Oaxaca, Mexico.



HPLC Test Results: #1

[HP259-20 - Yatsufusa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Yatsufusa Pepper. The plant produces good yields of 2" long by $\frac{1}{4}$ " wide hot peppers. Peppers are hot, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. One of the most popular peppers in Japan. Perfect for cooking or drying. A variety from Japan.



[HP2467-10 - Yebo Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by $\frac{3}{4}$ " wide conical shape hot peppers. Peppers are hot and turn from green, to orange, to dark purple when they mature. The plant has green stems, green leaves, and white flowers. Perfect for containers. Developed by Mario Dadomo of Parma, Italy. A very rare variety from Africa.

[HP881-10 - Yellow Bedder Hot Peppers](#)

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of $3\frac{1}{4}$ " long by $\frac{1}{2}$ " wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to golden-yellow when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental plant. Perfect for indoor plants, containers, pots, patio, and border and rock gardens. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. An excellent choice for home gardens. A variety from Macedonia. United States Department of Agriculture, PI 357583.



