

Mildly Hot - 500 to 3,000

[HP4-20 - Aji Brown Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Brown Pepper. The plant produces good yields of 7" long by 1 ¼" wide hot peppers. Peppers are mildly hot 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 powder. A variety from Peru.



HPLC Test Results: #14

[HP472-10 - Aji Dulce Orange Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Orange Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat, have medium thin flesh, and turn from light green to orange when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.



[HP6-10 - Aji Dulce Pepper Seeds \(Strain 6\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 2" long by 1" wide Habanero hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a flavor and aroma similar to Habanero but without heat. Usually prepared with sauteed vegetables, rice, and bean dishes. Also dried and ground into a powder and used as a spice. It is popular in Central and South American dishes that need great pepper flavor but low heat levels. A variety from Venezuela.



[HP2329-10 - Aji Cachucha Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Cachucha Pepper. The plant produces high yields of 1 ¾" long by 1 ¼" wide pendant-shaped hot peppers. Peppers are mildly hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent seasoning pepper with flavor and aroma similar to a Habanero pepper, but without the heat. A variety from Cuba.



[HP844-10 - Aji Dulce Pepper Seeds \(Strain 1\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat and turn from light green, to orange, to dark red when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.



HPLC Test Results: #8

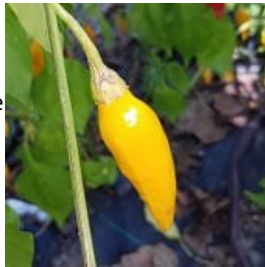
[HP2490-10 - Aji Dulce Yellow Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Yellow Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat, have medium thin flesh, and turn from light green to yellow when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.



[HP487-10 - Aji Habanero Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Aji Habanero Pepper. The plant produces high yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green, to yellow, to yellow-orange 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 Mexico.



[HP425-10 - Aji Panca Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Panca Pepper. The plant produces good yields of 5 ¾" long by 1" wide hot peppers. Peppers are mildly hot, have medium thin flesh, turn from green to deep brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have rich flavor with little heat. Excellent for Mexican cuisine and making mole sauces. A variety from Peru.



[HP2455-10 - Aji Rico Hot Peppers](#)

2017 All-America Selections Winner!

70 days. Capsicum baccatum. (F1) This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a deliciously refreshing citrus flavor combined with a pleasing amount of medium heat. Excellent fresh, salsa, hot sauce, and making spicy paprika. Suitable for home gardens and market growers. A variety from the USA. Scoville Heat Units: 500.



[HP327-10 - Anaheim College 64 Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Anaheim College 64 Pepper. The plant produces good yields of 8" long by 1 ¾" wide Anaheim peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Most commonly used when green. Excellent fresh, roasted, stuffing, frying, stir-fry, canning, and used to make salsa and guacamole. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. United States Department of Agriculture, NSL 53709.



[HP1302-20 - Anaheim M Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or fried, stuffed, roasting, stir-fry, and canning. Not as hot as the other Anaheim varieties. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from New Mexico, USA.



[HP302-20 - Anaheim Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Anaheim Pepper. The plant produces good yields of 7" long by 1" wide Anaheim peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or dried. Not as hot as Anaheim TMR 23. A variety from New Mexico, USA.



HP10-20 - Anaheim TMR 23 Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Anaheim TMR 23 Pepper. The plant produces heavy yields of 7 ½" long 2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Commonly used when green. Excellent fresh, pickled, canned, stuffed, roasted, stir-fry, and dried. Also, known as the New Mexican Chile. Very hardy and does well in extreme weather conditions. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



HP1130-10 - Ancho 101 Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Ancho 101 Pepper. The plant produces good yields of 3 ½" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green stems, and white flowers. Excellent for salads, baking, stuffing, moles, seasoning powder, and roasting. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Mexico.



HP415-20 - Ancho Gigantea Hot Peppers

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 2 ¼" wide hot peppers. Peppers are mildly hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing. A variety from Mexico.



HP328-10 - Ancho Gigantia Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Ancho Gigantia Pepper. The plant produces good yields of 6" long by 3" wide Jumbo Ancho Poblano peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, roasting, seasoning spice powder, and making mole sauces. A variety from the USA.



HP1999-20 - Ancho Grande Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 3" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Perfect for making Rellenos. Excellent for making chili powder.



HP695-10 - Ancho L Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Ancho L Pepper. The plant produces high yields of large 6" long by 3" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, stuffing, roasting, and making seasoning spice powder and mole sauces. A variety from the USA.



HP270-10 - Ancho Mexican Large Hot Peppers

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide Ancho hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to dark red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, moles, seasoning powder, and roasting. A variety from Mexico. Scoville Heat Units: 1,391.



HP1304-20 - Ancho Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Ancho Pepper. The plant produces good yields of large 6" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green stems, and white flowers. A variety from Mexico.



[HP1888-20 - Ancho Poblano Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of heart-shaped hot peppers. Peppers are mildly hot and turn from dark green to dark red when mature. The plant has green stems, green leaves, and white flowers. Used for making Chiles Rellenos. Also dried and ground to make chili powder. A variety from Mexico.



[HP12-10 - Ancho Ranchero Hot Pepper Seeds](#)

70 days. Capsicum annum. (F1) Ancho Ranchero Peppers. This early maturing plant produces heavy yields of 5" long by 3 ½" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. The plant provides excellent cover to prevent sunscald. Excellent for stuffing, roasting, and mole seasoning spice. A variety from the USA. Disease Resistant: TMV.



[HP13-10 - Ancho San Luis Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ancho San Luis Pepper. The plant produces high yields of 6" long by 3" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, stuffing, roasting, Rellenos, and making seasoning spice powder and mole sauces. A variety from the USA.



[HP652-10 - Berbere Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thin flesh, and turn from green to orange-red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for pickling, and making hot sauce and seasoning spice powder. A variety from Ethiopia. Scoville Heat Units: 713.



HPLC Test Results: #1

[HP1989-10 - Biggie Chile Hot Peppers](#)

68 days. Capsicum annum. (F1) This early maturing plant produces high yields of 9" long Anaheim hot peppers. Peppers grow upright and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Big Chili, but with early maturity, higher production, and impressive thick-walled peppers. The stronger plants offer better sun protection. Suitable for home gardens, farmer's markets, market growers, and commercial production. A variety from the United States of America. Disease Resistant: PMV. Scoville Heat Units: 500.



[HP2493-10 - Biquinho Iracema Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Biquinho Iracema Peppers. The plant produces high yields of 1 ¼" long by ¼" wide Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange, to red when mature. Great for adding a dash of hot spice to your dish. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.



HP2433-20 - Biquinho Red Hot Peppers

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ¼" long by ¾" wide pendant-shaped hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from green to brilliant red when mature. Great for adding a dash of hot spice to your dish. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.



HP2341-10 - Biquinho Yellow Pepper Seeds

90 days. Capsicum chinense. Open Pollinated. Biquinho Yellow Pepper. The plant produces high yields of 1 ¼" long by ¾" wide pendant shaped Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to brilliant yellow when mature. It has a light lemon flavor with a slight hot twist. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Also known as Chupetinho. A rare variety from Brazil.



HP655-10 - Black Magic Hot Peppers

85 days. Capsicum annum. (F1) The plant produces high yields of 3 ½" long by 1½" wide Jalapeno peppers. The peppers are mildly hot, have thick flesh, and turn from dark green (nearly black) to red when they mature. The plants have green leaves, green stems, and white flowers. One of the darkest green Jalapenos available! These beautiful Jalapeno peppers are great for pickling and salsa. Perfect processing Jalapeno. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS. Scoville Heat Units: 2,500.



HP33-10 - Boldog Hungarian Spice Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Boldog Hungarian Spice Pepper. The plant produces good yields of 5" long by 1 ½" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to dark red. The plant has green stems, green leaves, and white flowers. This pepper has a richer taste than most paprika peppers. It has a sweet spicy flavor. Excellent for making genuine Hungarian Paprika Powder. The town of Boldog is in a well known spice pepper district northeast of Budapest, Hungary. An excellent choice for home gardens. A variety from Hungary. Scoville Heat Units: 1,000.



HP2501-10 - Candlelight Mutant Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Candlelight Mutant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green spindly leaves, and white flowers. A beautiful ornamental plant for indoor pots. A rare variety from the USA.



HP41-10 - Cascabella Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Cascabella Pepper. The plant produces high yields of 1 ¾" long by ¾" wide conical shaped hot peppers. Peppers are medium hot, have thick skin, and turn from creamy yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Most often used when creamy yellow. An excellent pickling variety for making salsa. A variety from the USA. United States Department of Agriculture, NSL 20162. Scoville Heat Units: 4,500.



HP2507-10 - Cheiro Do Norte Pepper Seeds

90+ days. Capsicum chinense. Open Pollinated. Cheiro Do Norte Pepper. The plant produces high yields of 3 ¼" long by 1 ½" wide elongated Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from pale green to pale orange 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 rare variety from Brazil.



HP1993-10 - Cheyenne Pepper Seeds

64 days. Capsicum annuum. (F1) Cheyenne Pepper. This early maturing plant produces high yields of 9" long by 1 ¼" wide Cayenne hot peppers. Peppers are mildly hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. This plant produces peppers 10 days earlier than other varieties. Similar to other Cayenne peppers but larger. The compact stronger plants require no staking even with heavy pepper load. It is popular around Philadelphia and New Jersey. Delicious served fresh, grilled, or dried. The glossy flesh is scrunched and tender. Excellent choice for home gardens, market growers, and open field production. Scoville Heat Units: 4,000.



HP890-10 - Chilhuacle Rojo Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Chilhuacle Rojo Pepper. The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to deep maroon red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine and making mole sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 1,000.



HP2440-10 - Chili Pie Hot Peppers

2017 All-America Selections Winner!

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of large 2" long by 2 ½" wide mini hot bell peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Great fresh, stuffed, or used for cooking. The plants yield approximately 25 to 30 fruit each and are even able to set fruit even under hot, humid conditions. Suitable for containers and small gardens. Heat Tolerant. High Humidity Tolerant. An excellent choice for home gardens. Scoville Heat Units: 500.



HP509-10 - Christmas Bell Hot Peppers

100 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 2" long by 2" wide bell-shaped hot peppers. Peppers have a mild spicy flavor and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. It looks like a Christmas Bell ornament. A variety from the Netherlands. United States Department of Agriculture, PI 273420.



HP2274-20 - Cocula Hot Peppers

75 days. Capsicum annuum. (F1) The plant produces high yields of 3 ½" long by ¾" wide Serrano peppers. Peppers are mildly hot, have medium-thick walls, and are slightly tapered. Peppers turn from green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Excellent for pickling. These high-quality Serrano peppers are excellent for home gardens, market growers, and open field production. Disease Resistance: PVY. Scoville Heat Units: 1,000.



[HP678-10 - Costeno Amarillo Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Costeno Amarillo Pepper. The plant produces good yields of 3 ½" long by ½" wide Cayenne peppers. Peppers are mildly hot, have a thin flesh, and turn from green, to golden yellow, to deep orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a lemon citrus flavor! Excellent drying pepper for making seasoning spice powder, hot sauce, salsa, yellow moles, soups, and stews. Used in Mexican cuisine to give yellow color to sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 2,500.



HPLC Test Results: #11

[HP2354-10 - Criolla de Cocina Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Criolla de Cocina Pepper. The plant produces good yields of 3" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. These blocky peppers are sweet with a smidge of heat and great stuffing pepper. Excellent drying pepper for making seasoning spice powder. A variety from Nicaragua.



[HP67-10 - Czechoslovakian Black Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Czechoslovakian Black Pepper. The plant produces good yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thick flesh, and turn from green, to black, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and purple flowers. Excellent for making salsa. A variety from the Czech Republic. Scoville Heat Units: 1,000.



[HP2441-10 - Crackle Hot Peppers](#)

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of large 5" long by ¼" wide Cayenne-type hot peppers. Peppers are mildly hot, have medium-thick walls, and turn from green to red when mature. The tall plant has green stems, dark green leaves, and white flowers. Great fresh or dried to make pepper flakes and spices. Thrives in hot conditions. The plant has an expansive root system and great leaf cover to protect the peppers from sun-scald. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 3,000.



[HP66-20 - Cyklon Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from green to dark red mature. The plant has green stems, green leaves, and white flowers. Excellent for making dark red Polish Paprika. A variety from Poland.



[HP2457-10 - Desperado Hot Peppers](#)

70 days. Capsicum annuum. (F1) This early maturing compact plant produces good yields of 7 ½" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have thick flesh, and turn from glossy light green to red when they mature. The plant has green stems, green leaves, and white flowers. Good foliage provides good protection from sun-scald. Excellent drying, roasting, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Scoville Heat Units: 500.



[HP1978-10 - Don Emilio Pepper Seeds](#)

81 days. Capsicum annuum. (F1) Don Emilio Pepper. The plant produces good yields of 5 ½" long x 2 ¼" wide very dark glossy green (nearly black) hot peppers. Peppers are mildly hot and turn from dark glossy green to red when mature. The plant has green stems, green leaves, and white flowers. A great roasting and stuffing pepper. A variety from the USA. Scoville Heat Units: 1,000.



[HP2249-10 - Emerald Fire Pepper Seeds](#)

2015 All-America Selections Winner!

65 days. Capsicum annuum. (F1) Emerald Fire Pepper. This early maturing plant produces huge yields of extra-large 4" long Jalapeno peppers. Peppers are mildly hot and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. These extra-large Jalapeno peppers have thick walls and are great for stuffing, grilling, canning, and making salsa. Scoville Heat Units: 2,500.



[HP525-10 - Espanola Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, and canning. A variety from New Mexico, USA. Scoville Heat Units: 2,000.



[HP78-10 - Fajita Pepper Seeds](#)

75 days. Capsicum annuum. (F1) Fajita Pepper. This compact plant produces high yields of 4" long by 3 ½" wide hot bell peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent used fresh, stuffed, or for cooking. This variety is milder than the Mexibell. Suitable for containers. A variety from the USA. Scoville Heat Units: 1,000.



[HP2482-20 - Fire n Ice Pepper Seeds](#)

60 days. Capsicum annuum. Open Pollinated. Fire n Ice Pepper. This early maturing plant produces high yields of 3" long hot peppers. Peppers are mildly hot, grow upright in clusters, and turn from ivory, to yellow, to orange, to red when mature. A beautiful ornamental plant that is ideal for both public and residential areas. Excellent indoor container plant, patio, hanging baskets, borders, or small gardens. An excellent choice for home gardens. A variety from the USA.



[HP2250-10 - Flaming Flare Hot Peppers](#)

2015 All-America Selections Winner!

75 days. Capsicum annuum. (F1) The plant produces high yields of 4" bright red hot peppers. Peppers turn from green to red when mature. Great fresh, used in sauces, salsa, stir-fries, and sauteing. The plant produces more peppers and larger peppers per plant than similar varieties. Disease Resistance: TMV. Scoville Heat Units: 1,000.



[HP1864-20 - Fuji Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of blocky hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. A variety from the USA.



[HP87-20 - Georgia Flame Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Georgia Flame Pepper. The plant produces high yields of 8" long x 2" wide hot peppers. Peppers are mildly hot, have thick crunchy flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from the Republic of Georgia. Scoville Heat Units: 1,500.



HP1907-10 - Gigantia Jalapeno Hot Peppers

68 days. Capsicum annum. (F1) This early maturing plant produces good yields of 5" long hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to scarlet red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. Favorite type for slicing, stuffing, grilling, or pickling. Good for making salsa. Ideal for cutting in half and filling with cheese. Excellent choice for home gardens. A variety from the USA.



HP463-20 - Golden Greek Pepperoncini Pepper Seeds

62 days. Capsicum annum. Open Pollinated. Golden Greek Pepperoncini Pepper. This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from light yellow-green to yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Should be harvested when yellow-green and pickled. Peppers are similar to those found at many salad bars, pizza parlors, and sub sandwich restaurants. These peppers are like the commercial type you see in supermarkets. Excellent in Greek salads. A variety from Greece. Scoville Heat Units: 1,000.



HP1898-10 - Goliath Griller Pepper Seeds

70 days. Capsicum annum. (F1) Goliath Griller Pepper. This early maturing plant produces high yields of 7" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasting and grilling variety. Also great for salsa, stuffing, and stir-fries. This variety performs better than other Anaheim hot peppers. Does well under cool growing conditions too! Scoville Heat Units: 1,000.



HP1273-10 - Grenada Seasoning Pepper Seeds

100 days. Capsicum chinense. Open Pollinating. Grenada Seasoning Pepper. The plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. It has very little heat, but is full of flavor and aroma. A rare variety from Grenada. Scoville Heat Units: 1,100.



HP856-20 - Hidalgo Hot Peppers

85 days. Capsicum annum. (F1) The plant produces good yields of large 6 ½" long by 3 ¼" wide Ancho Mulato hot peppers. Peppers are mildly 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 cooking pepper. A variety developed for harvest periods in high temperatures. Heat Tolerant. A variety from the USA. Scoville Heat Units: 800.



HP2242-10 - Highlander Hot Peppers

65 days. Capsicum annum. (F1) This early maturing plant produces high yields of 7" long by 2" wide Anaheim-type hot peppers. The plant has green leaves, a green stem, and white flowers. Usually harvested when green. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. Scoville Heat Units: 1,500.



HP1908-10 - Holy Mole Hot Peppers

2007 All-America Selections Winner!

85 days. Capsicum annum. (F1) Plant produces good yields of 9" long by 1 ½" wide chocolate brown hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Used to make the Mexican Mole Sauce. Also can be dried and ground for spice. Scoville Heat Units: 700.



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.



[HP2253-10 - Hot Sunset Hot Peppers](#)

2015 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Plant produces high yields of 7" long hot banana peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh, grilled, pickled or roasted. A variety from the USA. Scoville Heat Units: 650.



[HP117-10 - Hungarian Paprika Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 4 ¼" long by 1" wide hot peppers. Peppers are sweet and spicy and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This paprika variety has been developed to its finest quality. A good source of Vitamin C. It has excellent color and is sweet and spicy. Excellent for drying and for making Genuine Hungarian Paprika Powder. A variety from Hungary.



[HP1868-20 - Hungarian Semi Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from light greenish-yellow, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, roasting, grilling, and frying. A variety from Hungary. Scoville Heat Units: 700.



[SP287-20 - Hungarian Yellow Wax Sweet Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Hungarian Yellow Wax Sweet Pepper. The plant produces heavy yields of 5 ½" long by 1 ½" wide banana peppers. Peppers are sweet with a tint of spicy flavor, have thick walls, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for those who just want a tint of hotness for pickling, frying, or stuffing. A variety from the USA. United States Department of Agriculture, PI 592812.



[HP604-20 - Inferno Hot Banana Peppers](#)

62 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 8" long by 1 ½" wide banana-shaped hot peppers. Peppers are mildly hot and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. An excellent early variety is used fresh in salads, frying, or pickling. A variety from the USA. Scoville Heat Units: 1,000.



[HP943-10 - Italian Roaster II Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Italian Roaster II Pepper. The plant produces good yields of 6" long by 1 ½" wide hot peppers. Peppers are very mild, just a little heat, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Superb flavor. Excellent for salads, pizza, and grilling.



[HP128-20 - Jalapeno M Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Jalapeno M Pepper. The plant produces high yields of 2 ¾" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green to make salsa or pickled. Also known as Jalapeno Mild. A variety from the USA.



[HP849-20 - Large Red Cherry Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of large 1" long by 1 ½" wide cherry-shaped hot peppers. Peppers are mildly hot, grow upright, have thick walls, and turn from green to red when mature. Excellent for pickling. United States Department of Agriculture PI 592828. A variety from the USA.



HP2452-10 - Mad Hatter Pepper Seeds

2017 All-America Selections Winner!

75 days. Capsicum annuum. (F1) Mad Hatter Pepper. The plant produces high yields of 2 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. These peppers have an awesome taste - a touch of heat close to the seed cavity, but the wings are always sweet. Excellent fresh, pickled, or stuffed. Suitable for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500



HP2328-10 - Major League Hot Peppers

75 days. Capsicum annuum. (F1) The plant produces high yields of 4 ½" long by 1" wide Jalapeno peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A replacement for Ball Park Hot Pepper. A favorite type for slicing, stuffing, grilling, or pickling. Suitable for home gardens, market growers, and open field production. A variety from the USA. Scoville Heat Units: 2,000. Disease Resistant: PVY, TMV.



HP1856-10 - Mariachi Hot Peppers

2006 All-America Selections Winner!

85 days. Capsicum annuum. (F1) The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot and turn from creamy yellow to red when mature. This is an improved version of the Santa Fe Grande with higher yields. The peppers are larger and milder. Excellent fresh, pickled or stuffed. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens and market growers. A variety from the USA.



HP486-10 - Medusa Hot Peppers

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 2 ½" long hot peppers. Peppers are mildly hot, just a hint of hotness, grow upright in clusters, are twisted like a snake, and turn from ivory, to yellow, to orange, to red when mature. This pepper is named after Medusa's mythological hair. A beautiful ornamental plant that is ideal for both public and residential areas. Excellent indoor container plant, patio, hanging baskets, borders, or small gardens. An excellent choice for home gardens. A variety from the USA.



HP153-10 - Mexibell Hot Peppers

1988 All-America Selections Winner!

70 days. Capsicum annuum. (F1) This early maturing plant produces good yields of bell hot peppers with a mild chili flavor. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: TMV.



HP2236-20 - Mosquetero Hot Peppers

90 days. Capsicum annuum. (F1) The plant produces high yields of 6" long by 3" wide Ancho hot peppers. Peppers are mildly hot and turn from deep green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. They perform well under cooler climates. Excellent for stuffing into chiles Rellenos or frying. An excellent choice for home gardens and market growers.



[HP293-20 - Mulato Isleno Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Mulato Isleno Pepper. The plant produces good yields of 6" long by 3" wide Ancho peppers. Peppers are mildly hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. A variety from Mexico.



[HP268-20 - New Mexico 6-4 Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. New Mexico 6-4 Pepper. The plant produces good yields of 7" long by 1 ½" wide Anaheim hot peppers. The plant has green stems, green leaves, and white flowers. Excellent for drying, stuffing, roasting, frying, stir-frying, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Developed by New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 1,000.



[HP163-20 - NuMex Big Jim Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by New Mexico State University. A variety from New Mexico, USA.



[HP1802-20 - NuMex College 64L Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long by 1 ½" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.



Guinness World Record Holder The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

[HP2206-20 - NuMex Heritage Big Jim Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP167-20 - NuMex Joe E Parker Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Joe E Parker Pepper. The plant produces heavy yields of 7" long by 1 ½" wide hot peppers. Peppers are mildly 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.



[HP1118-20 - NuMex Primavera Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of large Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh or pickled. United States Department of Agriculture, PI 602970. A variety from the USA.



[HP168-20 - NuMex R Naky Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6" long Anaheim hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting or stuffing. An excellent choice for home gardens, market growers, and open field production. This variety developed by Dr. Nakayama of the New Mexico State University in 1985. It was cross-breed between the Rio Grande 21 and the New Mexico 6-4. A variety from New Mexico, USA.



[HP169-20 - NuMex Sandia Select Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 7" long Anaheim hot peppers. Peppers are mildly hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling or drying. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP1816-20 - NuMex Suave Orange Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero peppers, but without extreme heat. Peppers are mildly hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. This new variety is not as hot as the traditional Habanero peppers. It has the same flavor and aroma as the Habanero peppers. A variety from New Mexico, USA. Scoville Heat Units: 800.



[HP1817-20 - NuMex Suave Red Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero-type hot peppers, but without extreme heat. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This new variety is not as hot as the traditional Habanero peppers. It has the same flavor and aroma as the Habanero peppers. A variety from New Mexico, USA. Scoville Heat Units: 800



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

90 days. Capsicum annum. 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.



[HP315-20 - Paprika Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Paprika Pepper, The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent when dried, crushed, and ground into Paprika powder.



[HP2485-10 - Park's Whopper Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Park's Whopper Jalapeno Pepper. The plant produces high yields of Jumbo Jalapeno peppers weighing 2 ½ oz. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. These delicious Japaeno peppers are excellent fresh, canned, stuffed, or pickled. Great for nachos and Mexican sauces. A variety from the USA. Mexico. Disease Resistant: N, PVY, TEV. Scoville Heat Units: 2,500.



[HP182-10 - Pasilla Bajio Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Pasilla Bajio Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from dark green to dark brown when mature. The plant has green stems, dark green leaves, and white flowers. Mainly dried and used to make smoky flavored sauces. Excellent for Mexican cuisine, making mole sauces, and seasoning spice powder. A variety from Mexico. Disease Resistant: TMV.



[HP1155-20 - Pepperoncino Hot Peppers](#)

65 days. Capsicum annum. Open Pollinated. This early maturing plant produces high yields of 5 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from yellowish-green to red when mature. The plant has green stems, green leaves, and white flowers. Usually harvested when green and pickled. Excellent for Italian cuisine and for pickling. Also known as Golden Greek Pepperoncino. A variety from Milan, Italy. United States Department of Agriculture, USDA PI 603810.



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

85 days. Capsicum annum. Open Pollinated. Piquillo Pepper. The plant produces good yields of 3 ½" long by 1 ¾" 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, sauteed, or pickled. An heirloom variety from Navarra, Spain.



[HP451-10 - Pizza Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are mild, have very thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pizza and pickling. An excellent choice for home gardens. A variety from the USA.



[HP187-20 - Poblano L Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide hot peppers. Peppers are mildly hot and turn from dark green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. They are called Poblano when fresh and called Ancho when dried. Always a great seller at Farmer's Markets! A variety from Mexico.



[HP2451-10 - Pot-A-Peno Pepper Seeds](#)

65 days. Capsicum annum. (F1) Pot-A-Peno Pepper. This early maturing plant produces high yields of 4" long by 1" wide Jalapeno hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for hanging baskets, patios, or containers. The plant has excellent foliage to protect pepper from sunscald. It is an excellent choice for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500



[HP2459-10 - Red Ember Hot Peppers](#)

2018 All-America Selections Winner!

75 days. Capsicum baccatum. (F1) The plant produces high yields of 4 ½" long by 1" wide Cayenne hot peppers. Peppers are mildly hot, have thick flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a pleasantly sweet and spicy flavor. It has thicker walls and a tastier flavor than the traditional Cayenne pepper. Excellent fresh, cooked, or dried for making pepper flakes. Does well in cooler weather. Suitable for home gardens and market growers. A variety from the USA.



[HP273-20 - Rio Grande Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 5 ½" long by 1 ¼" wide hot peppers. Peppers are mildly 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, New Mexico, USA. United States Department of Agriculture, PI 593561.



[HP1061-20 - Rocotillo Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero hot peppers. Peppers are mildly 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 drying pepper and great for making seasoning spice powder. An excellent choice for home gardens. A variety from Puerto Rico. Scoville Heat Units: 599.



[HP1885-10 - Sahuaro Hot Peppers](#)

76 days. Capsicum annuum. (F1) The plant produces high yields of 9" long by 2" wide Anaheim-type hot peppers. Peppers are mildly hot, have thick walls, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant has a good leaf canopy providing protection against sun-scald. Great frying and stuffing variety. Disease Resistant: PMV. Scoville Heat Units: 500.



HPLC Test Results: #13

[HP1887-10 - San Ardo Hot Peppers](#)

75 days. Capsicum annuum. (F1) Plant produces high yields of 6" long by 3" wide Ancho type hot peppers. Peppers are mildly hot and turn from glossy dark green to red when mature. 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, PMV, TMV.



[HP211-20 - Santa Fe Grande Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the best pickling peppers on the market, the types you see in the supermarkets! This variety has thick crunchy walls and is perfect for pickling. Excellent for salads, sandwiches, or salsas. The plant is very productive and produces 25 to 50 peppers! Ideal for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. United States Department of Agriculture, NSL 43583. Disease Resistant: TMV. Scoville Heat Units: 500 to 700.



[HP2472-10 - Sequoia Hot Peppers](#)

72 days. Capsicum annum. (F1) This early maturing plant produces good yields of large 6 ¾" long by 2 ¾" wide Ancho Poblano peppers. The peppers are mildly hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Good cooking, stuffing pepper, and Mexican cuisine. Suitable for Northeastern regions. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.



[HP2460-10 - Sriracha Pepper Seeds](#)

70 days. Capsicum annum. (F1) Sriracha Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ¼" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. The peppers are mildly hot, have thick flesh, and turn from shiny dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and roasting. Suitable for home gardens, market growers, and commercial growers. A variety from the USA.



[SP387-20 - Sweet and Spicy Pepper Mix Seeds](#)

70 - 85 days. Capsicum annum. Open Pollinated. Sweet and Spicy Pepper Mix. The plants produce good yields of a great mix of both sweet and spicy peppers. The mix includes Cal Wonder Sweet Peppers, Large Red Cherry Sweet Peppers, White Bell Sweet Peppers, Orange Bell Sweet Peppers, Golden Cal Wonder Sweet Peppers, and Hungarian Hot Wax Peppers. Peppers turn from green to red, yellow, and white when they mature. Excellent for salads, stuffing, and cooking. A variety from the USA.



[HP2469-10 - Sweet Heat Peppers](#)

56 days. Capsicum annum. (F1) This early maturing compact plant produces high yields of 4" long by 1 ½" wide red sweet bell peppers with a mildly spicy flavor. The plant has green stems, green leaves, and white flowers. These peppers have a slightly spicy taste with a smoky flavor, similar to the spicy flavor of a Pepperoncini. Good for grilling, salsas, or used fresh in salads. Suitable for containers, pots, patios, hanging baskets, and small gardens.



[HP2454-10 - Takara Hot Peppers](#)

60 days. Capsicum annum. (F1) This early maturing compact plant produces high yields of 3 ½" long by 1" wide Shishito-type hot peppers. Peppers are mildly hot and turn from light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent sauteed, in stir-fries, grilled, or eaten fresh. Suitable for home gardens, farmer's markets, and market growers. A variety from the USA.



[HP234-20 - Tam Jalapeno Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 3" long by 1" wide Jalapeno hot peppers. Peppers are mildly hot, have thick walls, and turn from green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa, canned, pickling, stuffing, roasting, and stir-fries. A good freezing variety too. The plant provides good protection from sun-scald. Heat Tolerant. Drought Tolerant. Texas A&M University (TAM) developed this variety to be milder than other Jalapenos. variety from the USA. Disease Resistant: PVY. Scoville Heat Units: 1,500.



[HP2239-10 - Time Bomb Hot Peppers](#)

68 days. Capsicum annum. (F1) This early maturing plant produces high yields of cherry hot peppers. Peppers are mildly hot and turn from dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Perfect pickling variety. A variety from the USA. Scoville Heat Units: 1,000.



[HP2461-10 - Trident Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces high yields of giant 7" long by 3 ½" wide Ancho hot peppers. One of the largest Ancho peppers available. The peppers are mildly hot, have thick flesh, and turn from glossy dark green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, stuffing, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



[HP846-20 - Trinidad Perfume Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Trinidad Perfume Pepper. The plant produces good yields of 1 ½" long by 1 ¼" wide Habanero-type hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from light green to bright yellow when mature. The plant has light green stems, light green leaves, and white flowers. Peppers have a fantastic aroma and terrific flavor with little heat. It is an excellent drying pepper and is great for making seasoning spice powder. A variety from Trinidad & Tobago. Scoville Heat Units: 700.



HPLC Test Results: #13

[HP1007-20 - Turkish Cherry Hot Peppers](#)

90 days. Capsicum annum. The plant produces good yields of 1 ¼" long by 1 ¾" wide Cherry hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salads and pickling. A variety from Turkey.

HPLC Test Results: #16