

Bird Hot Peppers

[HP2540-10 - African Bird Orange Pepper Seeds](#)

90 days. *Capsicum frutescens*. Open Pollinated. African Bird Orange Pepper. The plant produces high yields of 2" long by ½" wide Bird peppers. Peppers are hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry hot sauce, and good drying pepper for making pepper flakes and seasoning spice powder. A variety from Africa.



[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

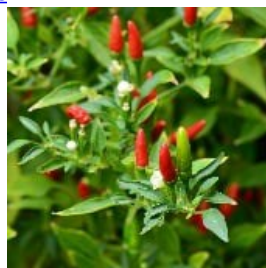
[HP1573-10 - Aji Bolivian Marble Pepper Seeds](#)

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.



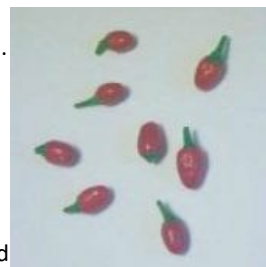
[HP964-10 - Aji Caballero Pepper Seeds](#)

90 days. *Capsicum frutescens*. Open Pollinated. Aji Caballero Pepper. The plant produces high yields of ¾" long by ¼" wide 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. Similar to the Tabasco Pepper. Perfect for making hot sauce and pepper flakes, Excellent choice for home gardens. A rare variety from Puerto Rico.



[HP1456-10 - Bird Dung Pepper Seeds](#)

85 days. *Capsicum annum*. 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.



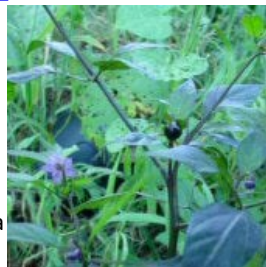
[HP2041-10 - Black Cobra Hot Peppers](#)

90 days. *Capsicum annum*. 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 annum*. 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.



[HP2343-10 - Bod'e Amarela Pepper Seeds](#)

90 days. *Capsicum chinense*. Open Pollinated. Bod'e Amarela Pepper. The plant produces good yields of ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from light green to golden orange when mature. The plant has green stems, green leaves, and white flowers. a beautiful ornamental pepper plant. Excellent for making hot sauce. Also known as Yellow Goat. A variety from Brazil. Scoville Heat Units: 32,000.



[HP656-10 - Bod'e Red Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Bod'e Red Pepper. The plant produces high yields of ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from light green to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce with a hint of cherry flavor. A very beautiful ornamental pepper plant. A variety from Brazil. Scoville Heat Units: 32,000.



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

85 days. Capsicum annuum. 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.



[HP2549-10 - Cappuccino Tepin Pepper Seeds](#)

120+ days. Capsicum annuum. Open Pollinated. Cappuccino Tepin Pepper. This bush plant produces high yields of ½" long by ½" wide Tepin peppers. Peppers are very hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder, hot sauce, and cooking. Also great in salads and rice & beans. A variety grown wild in Arizona, Texas, and Northern Mexico. Scoville Heat Units: 100,000.



[HP2506-10 - Charapita Peach Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Charapita Peach Pepper. The plant produces high yields of ½" long by ½" wide Chiltepin peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Also known as Aji Charapita and Charapilla. A rare variety from Peru.



[HP2348-10 - Chile Bolita Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Chile Bolita Pepper. The plant produces high yields of ¾" long by ¾" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from pale green, to orange, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.

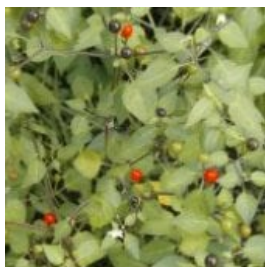
[HP50-10 - Chile Petine Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Chile Petine Pepper. The plant produces good yields of small hot peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, stir-frying, and drying for making seasoning spice powder and pepper flakes.



[HP55-10 - Chiltepin Pepper Seeds](#)

100+ days. Capsicum annuum. Open Pollinated. Chiltepin Pepper. The plant produces good yields of ¼" long by ¼" wide pea shaped hot peppers. Peppers are very hot, grow upright, 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. A variety from Mexico. United States Department of Agriculture, PI 511887.



[HP1943-10 - Doomsday Hot Peppers](#)

85 days. Capsicum annuum. 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.



[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.



[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.



[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.



[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.



[HP145-10 - Lisa Piquin Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 1" long by ½" wide hot peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from the USA.



HPLC Test Results: #16

[HP412-10 - McMahon's Texas Chiltepin Pepper Seeds](#)

100+ days. Capsicum annum. Open Pollinated. McMahon's Texas Chiltepin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are very hot, grow upright, 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. Botanist Bernard McMahon gave Thomas Jefferson this variety in the late 18th century. Also known as McMahon's Texas Bird Pepper and McMahon's Bird Pepper. An heirloom variety from Texas, 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.



[HP204-20 - Royal Black Hot Peppers](#)

90 days. Capsicum annum. 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.



[HP1161-10 - Siling Labuyo Pepper Seeds](#)

90+ days. Capsicum frutescens. Open Pollinated. Siling Labuyo Pepper. The plant produces good yields of 1 ½" long by ¾" wide Tabasco peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Oriental cuisine and for making hot sauce, hot pepper flakes, and seasoning spice powder. Also known as Philippine Filipino Bird's Eye Chili. United States Department of Agriculture, PI 593614. A variety from the Philippines.



[HP239-20 - Tepin Hot Peppers](#)

200 days! Capsicum annuum. Open Pollinated. The plant produces good yields of ¼" pea-size 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. Plant in pots and bring them indoors over the winter. Excellent choice for home gardens. Plants grow wild in Mexico and parts of the United States.



Important Notice: Seeds can take 3 to 12 weeks to germinate at 85 F. Please follow the Planting Instructions on the website for better results.

[HP2201-10 - Texas Chiltepin Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Texas Chiltepin Pepper. The plant produces high yields of ¼" long by ¼" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green, to orange to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. An earlier producing Chiltepin that is suitable for Northern gardens. Suitable for small gardens, patio gardening, raised gardens, and container gardening. A rare wild variety from Wimberly, Texas, USA.



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

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



[HP257-10 - Wild Brazil Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Wild Brazil Pepper. The plant produces heavy yields of ½" round hot peppers. Peppers are very hot, medium thin flesh, and turn from green, to yellow to pale yellow when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder. A rare variety from Brazil.



[HP1177-10 - Wiri Wiri Pepper Seeds](#)

90+ days. Capsicum frutescens. Open Pollinated. Wiri Wiri Pepper. The plant produces high yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are very hot, have medium thin flesh, grow upright, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsas, curries, seasoning spice powder. A variety from Guyana.



[HP2398-10 - Wiri Wiri Yellow Pepper Seeds](#)

90+ days. Capsicum frutescens. Open Pollinated. Wiri Wiri Yellow Pepper. The plant produces good yields of small ½" long by ½" wide berry shaped hot peppers. Peppers are very hot, have medium thin flesh, grow upright, 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.



[HP470-10 - Zimbabwe Bird Pepper Seeds](#)

100+ days. Capsicum frutescens. Open Pollinated. Zimbabwe Bird Pepper. The plant produces good yields of 1" long by ½" wide Tabasco hot peppers. Peppers are very hot, have thin flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This is considered to be one of the hottest peppers in Africa. Excellent for making hot sauce, hot pepper flakes, and seasoning spice powder. A variety from Zimbabwe. Scoville Heat Units: 184,098.



HPLC Test Results: #36