

# Salsa Peppers

## [HP2497-10 - 7 Pot Brain Strain Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Brain Strain Chocolate Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from reddish brown to chocolate brown when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A rare variety from India.



## [HP2313-10 - 7 Pot Brain Strain Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. 7 Pot Brain Strain Red Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and creamy yellow flowers. The peppers are round and have bumpy skin. It is so hot it is said to provide enough heat to spice up 7 pots of stew. The 7 Pot Brain Strain version looks very similar to the Trinidad Moruga Scorpion pepper and is extremely hot. A variety from Trinidad & Tobago. Scoville Heat Units: 1,250,000.



## [HP2345-10 - 7 Pot Brain Strain Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. 7 Pot Brain Strain Yellow Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy yellow flowers. The peppers are round and have bumpy skin. It is so hot it is said to provide enough heat to spice up 7 pots of stew. The 7 Pot Brain Strain version looks very similar to the Trinidad Moruga Scorpion pepper and is extremely hot. A variety from Trinidad & Tobago. Scoville Heat Units: 1,250,000.



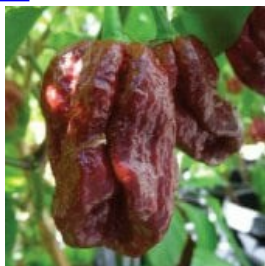
## [HP2486-10 - 7 Pot Bubblegum Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Bubblegum Red Pepper. The plant produces good yields of 2" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy yellow flowers, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 900,000.



## [HP2212-10 - 7 Pot Douglah Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Douglah Pepper. The plant produces good yields of 2 1/4" long by 1 1/4" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium-thick flesh, and turn from green to dark brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is enough to spice up 7 pots of stew. This is one of the rarest and hottest of the 7 pod strains. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 1,450,000.



## [HP2487-10 - 7 Pot Gigantic Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Gigantic Chocolate Pepper. The plant produces good yields of 3 1/2" long by 2" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to brown when mature. The plant has green stems, green leaves, and creamy yellow flowers, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago.

### [HP2519-10 - 7 Pot Infinity Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. 7 Pot Infinity Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and creamy yellow flowers. It has a sharp and pungent aroma. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. The 7 Pot Infinity pepper briefly held the Guinness World Record in 2011 for the world's hottest pepper. Created by Nick Woods of England. A rare variety from the United Kingdom. Scoville Heat Units: 1,067,286.



### [HP2367-10 - 7 Pot Jonah's Yellow Brain Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Jonah's Yellow Brain Pepper. The plant produces good yields of 2 ½" long by 2" wide Habanero peppers. Peppers are extremely hot, 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 salsa, hot sauce, and seasoning spice powder. A very rare variety from the Caribbean region.

### [HP2488-10 - 7 Pot Mad Ballz Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Mad Ballz Red Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to reddish brown when mature. The plant has green stems, green leaves, and creamy yellow flowers, and sometimes the stem will even turn red. It is so hot that one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago.



### [HP2015-10 - 7 Pot Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Red Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It is so hot it is said one pepper is enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 900,000.



### [HP2301-10 - 7 Pot White Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. 7 Pot White Pepper. The plant produces good yields of wrinkled Habanero peppers. Peppers are extremely hot and turn from green to white when they mature. The plant has green stems, green leaves, and creamy yellow flowers. It is so hot it is said to provide enough heat to spice up 7 pots of stew. A variety from Trinidad & Tobago. Scoville Heat Units: 950,000.



### [HP2202-10 - 7 Pot Yellow Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. 7 Pot Yellow Pepper. The plant produces good yields of 2" long by 1 ½" wide wrinkled Habanero hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy yellow flowers. It is so hot it is said to provide enough heat to spice up 7 pots of stew. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Trinidad & Tobago. Scoville Heat Units: 950,000.



### [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.



### [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**

### [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.



### [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.



### [HP565-10 - Aji Mango Pepper Seeds](#)

90 days. Capsicum pubescens. Open Pollinated. Aji Mango Pepper. The plant produces high yields of 3" long by 1" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green to bright orange when mature. It has a unique mango flavor. Great for pickling, salsas, and stuffing with cream cheese for a spicy appetizer. A rare variety from Peru. Scoville Heat Units: 125,000.



### [HP2466-10 - Aji Peach Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by ¾" wide hot peppers. Peppers are very hot, have thin flesh, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, making salsa, hot sauce, and seasoning spice powder. A very rare variety from Brazil.



### **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.



### **HP2478-10 - Aleppo Pepper Seeds**

80 days. Capsicum annuum. Open Pollinated. Aleppo Pepper. The plant produces good yields of 4" long by 1 ½" wide peppers. Peppers are medium hot, have medium thick flesh, and turn from green to bright red when mature. Just the right heat for those who want a spicy smoky pepper that is not too hot. Excellent for salads, stir-frying dishes, and dried to make pepper flakes and pepper powder spice. Also known as Halaby Pepper. A variety from Aleppo, Syria. Scoville Heat Units: 10,000.



### **HP2470-20 - Altiplano Pepper Seeds**

77 days. Capsicum annuum. (F1) Altiplano Pepper. The plant produces high yields of extra large 5" long by ½" wide Serrano peppers. The high-quality peppers are very hot and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. These large Serrano peppers are produced earlier and are easier and faster to harvest than other smaller Serrano varieties. Good for salsas, pickling, or used fresh in salads. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



### **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.



### **HP543-10 - Amazon Bomb Hot Peppers**

90 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by ¾" wide Habanero 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 making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder.



### **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.



### [HP1318-10 - Antillais Caribbean Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Antillais Caribbean Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 75,506.



**HPLC Test Results: #17**

### [HP2483-10 - Armageddon Pepper Seeds](#)

75 days. Capsicum chinense. (F1) Armageddon Pepper. The plant produces high yields of 2 ½" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thick flesh, and turn from pale green to bright red when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It matures up to 2 weeks earlier than the Carolina Reaper and some say it tastes hotter. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. The world's first hybrid super hot chili with a Scoville rating of 1.3 million. Excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 1,300,000.



### [HP2194-10 - Australian Lantern Red Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Australian Lantern Red Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very 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 for pickling, salsa, hot sauce, and seasoning spice powder. A variety from Australia.



### [HP2474-10 - Apocalypse Scorpion Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Apocalypse Scorpion Pepper. The plant produces high yields of 3" long wrinkled Habanero peppers with a scorpion stinger tail. Peppers are extremely hot, have bumpy medium thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. The pepper was developed in 2015 by growers in Italy. One of the World's Hottest Peppers! It is said to be as hot as the Carolina Reaper. A variety from Italy. Scoville Heat Units: 1,600,000.



### [HP16-10 - Arrivivi Gusano Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Arrivivi Gusano Pepper. The plant produces heavy yields of 1 ½" long by ¼" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from light green to yellow cream when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Also known as Aribibi Gusanao Pepper or the Caterpillar Pepper. A rare variety from Bolivia.



### [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.



### [HP651-10 - Barbados Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Barbados Pepper Seeds. The plant produces high yields of 1 ¼" long by 1 ¼" wide wrinkled Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. Also known as Bonney Pepper. A rare variety from Barbados.



### [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.



### [HP2299-10 - Bhut Jolokia Ghost Black Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Black Pepper. The plant produces good yields of 3 ½" long by 1" wide dark brown wrinkled Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green to dark brown (almost black) when mature. The plant has dark green leaves, green stems, and white flowers. This variety is a cross between the Red Bhut Jolokia and the Pimenta De Neyde from Brazil. Growers are trying to stabilize it, but not there yet. If you grow this variety you may get many variations from dark purple to almost black peppers. A variety from India. Scoville Heat Units: 1,000,000.



### [HP2303-10 - Bhut Jolokia Ghost Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Chocolate Pepper. The plant produces good yields of 3 ½" long by 1" wide chocolate wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. Scoville Heat Units: 1,000,000. A variety from India.



### [HP2295-10 - Bhut Jolokia Ghost Golden Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide canary yellow wrinkled hot peppers. Peppers are extremely hot and turn from green to canary yellow when mature. The plant has dark green leaves, green stems, and white flowers. Said to be one of the hottest pepper in the world. Try growing Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



### [HP2338-10 - Bhut Jolokia Ghost Green Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Green Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide green wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to mustard green when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



### [HP2315-10 - Bhut Jolokia Ghost Improved Light Green Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Improved Light Green Pepper. The plant produces good yields of 3 ½" long by 1" wide elongated Habanero peppers. Peppers are extremely hot and ready to be eaten when light green. Peppers turn from light green to dark green to orange to red when mature. The plant has dark green leaves, green stems, and white flowers. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



### [HP2318-10 - Bhut Jolokia Ghost Orange Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Orange Pepper. The plant produces good yields of 2 ½" long by 1" wide by hot peppers. Peppers are extremely hot and turn from green to orange when mature. The plant has dark green leaves, green stems, and white flowers. It is said to produce the best taste when orange. One of the five hottest peppers in the world. Try growing the Naga Jolokia, the Dorset Naga, and the Naga Morich. A variety from India. Scoville Heat Units: 1,000,000.



### [HP2304-10 - Bhut Jolokia Ghost Peach Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Peach Pepper. The plant produces good yields of 3 ½" long by 1" wide peach wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to peach when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



### [HP1987-10 - Bhut Jolokia Ghost Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Red Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide by hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. One of the five hottest peppers in the world from India. Try the Naga Jolokia, the Dorset Naga, the Bih Jolokia, and the Naga Morich. Also, known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



### [HP2292-10 - Bhut Jolokia Ghost White Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost White Pepper. The plant produces good yields of 2 ½" long by 1" wide white wrinkled hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to white when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. One of the hottest pepper in the world. Try Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



### [HP2211-10 - Bhut Jolokia Ghost Yellow Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhut Jolokia Ghost Yellow Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide by hot peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. Try Naga Jolokia, the Dorset Naga, the Bih Jolokia, and the Naga Morich. Also known as the Ghost Pepper. A variety from India. Scoville Heat Units: 1,000,000.



### [HP2543-10 - Bhut Yellow Copenhagen Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Bhut Yellow Copenhagen Pepper. This early maturing plant produces good yields of 3" long by 3" wide Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and good drying pepper for making pepper flakes and seasoning spice powder. A variety from Denmark. Scoville Heat Units: 900,000.

### [HP2491-10 - Bhutlah Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhutlah Chocolate Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide chocolate wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. It is claimed to be the hottest pepper. A variety from India.



### [HP2492-10 - Bhutlah Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Bhutlah Red Pepper Seed. The plant produces good yields of 2 ½" long by 1 ½" wide red wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Also known as the Ghost Pepper. It is claimed to be the hottest pepper. A variety from India.



### [HP2442-10 - Big Guy Pepper Seeds](#)

69 days. Capsicum annuum. (F1) Big Guy Pepper. This early maturing plant produces heavy yields of 5" long by 1" wide Jalapeno peppers. It's the biggest Jalapeno we've ever seen! Peppers are medium hot, have thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. It is usually used when green. This spicy Jalapeno is perfect for slicing, stuffing, grilling, or pickling, and ideal for nacho slices. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.



### [HP755-10 - Billy Goat Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Billy Goat Pepper. The plant produces high yields of ½" long by ¾" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to dark red when mature. The plant has green leaves, green stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



### [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 ¾" 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.





### [HP2433-10 - Biquinho Red Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Biquinho Red Pepper. 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.



### [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.



### [HP31-10 - Bishop's Crown Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Bishop's Crown Pepper. The plant produces good yields of 1 ½" long by 3" wide three-sided hot peppers. Peppers are medium hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Peppers looks like a Catholic Bishop's Crown. A variety from Barbados. Scoville Heat Units: 15,000.



### [HP655-10 - Black Magic Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces high yields of 3 ½" long by 1 ½" 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.



### [HP2495-10 - Black Panther Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Black Panther Pepper. The plant produces good yields of 4" long by 1" wide Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green to purple, to orange when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling. and making salsa, hot sauce, and seasoning spice powder. It is a cross between Pimenta da Neyde Pepper and the Bhut Jolokia Pepper. A rare variety from India.



### [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.



### [HP2496-10 - Blue Ghost Peach Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Blue Ghost Peach Peppers. The plant produces good yields of 4" long by 1" wide Habanero peppers. Peppers are very hot, have thin flesh, and turn from green to purple, to orange when mature. The plant has dark green leaves, dark purple stems, and white flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. It is still fairly unstable so it may grow different shapes pods and colors. A rare variety from India.



### [HP2544-10 - BOC X Reaper Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. BOC X Reaper Pepper. This early maturing plant produces good yields of 2" long by 1 ½" wide Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and good drying pepper for making pepper flakes and seasoning spice powder. It is a cross with the Carolina Reaper and the Bhut Orange Copenhagen pepper. A variety from Denmark. Scoville Heat Units: 1,200,000.



### [HP1070-10 - Bonda Man Jacques Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Bonda Man Jacques Pepper. The plant produces good yields of 2" long by 1 ¼" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. A variety from Guadalupe. Scoville Heat Units: 314,824.



**HPLC Test Results: #8**

### [HP2057-10 - Bubba Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. (F1) Bubba Jalapeno Pepper. The compact plant produces high yields of 3 ½" long by 1" wide Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh markets and processing. Suitable for containers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Scoville Heat Units: 20,000.



### [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.



### [HP1039-10 - Burning Bush Pepper Seeds](#)

85 days. Capsicum chinense. (F1). Burning Bush Pepper. The plant produces heavy yields of 3" long by 1 ½" wide wrinkled Habanero peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have a heat flavor with a touch of sweetness. It has the exact right taste with a pleasant aftertaste. Excellent drying pepper and pickling. Scoville Heat Units: 180,000.



### [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.



### [HP2468-10 - Cajun Belle Hot Peppers](#)

#### [2010 All-America Selections Winner!](#)

61 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 3" tall by 2" wide bell peppers with a mild spicy taste. Peppers are mildly hot and turn from light green to red when mature. Just the right heat for those who want a spicy pepper that is not too hot. Excellent for salsas, salads, and stir-fry dishes. A variety from the USA. Scoville Heat Units: 100.



### [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, 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, pickling, and seasoning spice powder. This is a rare variety from Italy.





### [HP2294-10 - California Reaper Peach Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. California Reaper Peach Pepper. The plant produces good yields of 3" long by 3" wide wrinkled Habanero peppers. Peppers are extremely hot and turn from light green to peach when mature. The plant has dark green leaves, green stems, and white flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Be very, very careful handling this pepper. This pepper was created by crossing a Carolina Reaper and Jay's Peach Ghost Scorpion. The California Reaper is similar to the Carolina Reaper in hotness. Try growing the Carolina Reaper, Bhut Jolokia, Naga Jolokia, Dorset Naga, Bih Jolokia, and the Naga Morich. A variety was developed by Dr. Steve Bender in California, USA. Scoville Heat Units: 1,569,300.



### [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.



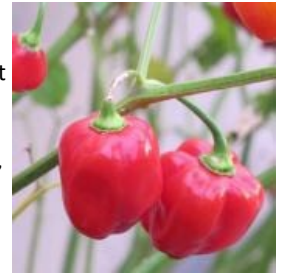
### [HP1298-20 - Caribbean Blend Pepper Seeds](#)

90 to 120 days. Capsicum. Open Pollinated. Caribbean Blend Pepper. The plants produce good yields of a mixture of very hot peppers. They come in various shapes, colors, and hotness. Includes 10 varieties such as Jamaica Scotch Bonnet, Caribbean Red, and several other extremely hot peppers. Excellent for making hot pickles, hot sauces, and salsa. A must for Caribbean hot pepper lovers! A variety from the Caribbean region.



### [HP39-10 - Caribbean Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Caribbean Red Pepper. The plant produces heavy yields of 1 3/4" long by 2" wide wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from light green, to orange, to bright glossy red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 400,000.



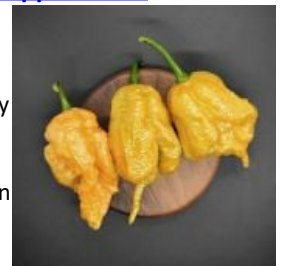
### [HP2287-10 - Carolina Reaper Chocolate Hot Peppers](#)

110+ days. Capsicum chinense. Open Pollinated. Plant produces good yields of 2" long by 1 3/4" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a smoky flavor that is perfect for meat dishes. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Chocolate Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



### [HP2502-10 - Carolina Reaper Golden Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Golden Pepper. The plant produces good yields of 3" long by 1 1/2" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from green to golden orange when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



### [HP2402-10 - Carolina Reaper Mustard Hot Peppers](#)

110+ days. Capsicum chinense. Open Pollinated, Plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green, to golden yellow, to mustard when mature. The plant has green stems, green leaves, and creamy-yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and a Mustard Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



### [HP2286-10 - Carolina Reaper Orange Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated, Carolina Reaper Orange Pepper. The plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to orange when mature. The plant has green stems, green leaves, and creamy yellow flowers. It has a citrus flavor that is especially popular in tropical cuisine. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper is a cross between a Red Carolina Reaper Pepper and an Orange Trinidad Moruga Scorpion Pepper. It is currently the Hottest Pepper in the World! Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from North Carolina, USA. Scoville Heat Units: 2,200,000



### [HP2504-10 - Carolina Reaper Purple Peach Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Purple Peach Pepper. The plant produces good yields of 3" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from green to light peach with purple striations when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



### [HP2503-10 - Carolina Reaper Purple Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Purple Pepper. The plant produces good yields of 3" long by 1 ½" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from green to purple when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



### [HP2293-10 - Carolina Reaper Red Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Red Pepper. The plant produces good yields of 3" long by 3" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and creamy-yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper was created by Ed Currie who crossed a Pakistani Naga Pepper with a Red Habanero Pepper from Saint Vincent Island in the Caribbean. In 2013, the pepper was recorded as the Hottest Pepper in the World and is listed in the Guinness Book of World Records. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! Also known as HP22B. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



### [HP2505-10 - Carolina Reaper White Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper White Pepper. The plant produces good yields of 3" long by 1 1/2" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from light green to white when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



### [HP2288-10 - Carolina Reaper Yellow Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Carolina Reaper Yellow Pepper. The plant produces good yields of 3" long by 1 1/2" wide wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot, have medium thin flesh, and turn from light green to yellow when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. It has a fruity and sweet flavor, but the intense heat level kicks in shortly after eating the pepper. It is not yet stable and may throw off pods of differing colors and shapes. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from North Carolina, USA. Scoville Heat Units: 2,200,000.



### [HP41-10 - Cascabella Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Cascabella Pepper. The plant produces high yields of 1 3/4" long by 3/4" 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.



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

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1" long by 1/2" 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 1/2" 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.





### **HP43-20 - Cayenne Long Slim Hot Peppers**

75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 6" long by ¼" 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.



### **HP44-10 - Charleston Hot Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Charleston Hot Pepper. The plant produces heavy yields of 3 ½" long by ¼" wide Cayenne peppers. Peppers are very hot turn, have medium thin flesh, and turn from yellowish green, to golden yellow, to orange red, to red when mature. The plant has green stems, green leaves, and white flowers. It is claimed to be as hot as the Habanero varieties. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Developed by the United States Department of Agriculture at the Agricultural Research Center in Charleston, South Carolina, USA.



### **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.



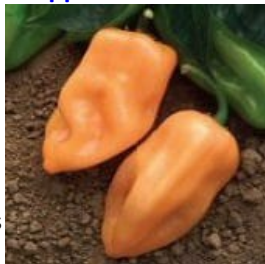
### **HP2400-10 - Cheiro Roxa Pepper Seeds**

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.



### **HP2028-10 - Chichen Itza Habanero Hot Peppers**

85 days. Capsicum chinense. (F1) This early maturing plant produces high yields of 2 ½" long by 1 ¼" wide orange Habanero hot peppers. Peppers are very hot, crunchy, and turn from green to peach when mature. The plant has green stems, green leaves, and white flowers. Peppers mature 15 to 25 days earlier than other Habanero varieties. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. Disease Resistant: TMV. Scoville Heat Units: 180,000.



### **HP56-10 - Chimayo Pepper Seeds**

75 days. Capsicum annuum. Open Pollinated. Chimayo Pepper. The plant produces good yields of 3" long by 1" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, used for stuffing, roasting, stir-fries, or drying into chile powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Chimayo, New Mexico, USA. United States Department of Agriculture PI 593474. Scoville Heat Units: 6,000.



### [HP2508-10 - Chocolate Champion® Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated. Chocolate Champion® Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled Habanero peppers with pointed tip. Peppers are extremely hot, have thin flesh, and turn from green to chocolate when mature. The plant has dark green leaves, green stems, and creamy yellow flowers. Claims to be hotter than the Carolina Reaper. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. Try growing all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions. Excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 1,662,000.



### [HP887-10 - Chocolate Long Habanero Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 4" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to chocolate brown when mature. Pepper's size varies from 2" to 4" in length. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean region.



**HPLC Test Results: #4**

### [HP2436-10 - Cienfuegos Orange Pepper Seeds](#)

85 days. Capsicum chinense. (F1) Cienfuegos Orange Pepper. The plant produces high yields of 1 ½" long by ¾" wide Habanero peppers. Peppers are very hot, have thick flesh, and turn from dark green to orange when mature. They have a fruity hot flavor. The plant has green stems, green leaves, and white flowers. It matures ten days earlier than open-pollinated varieties. Excellent fresh use, cooking, for pickling, making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 300,000.



### [HP2437-10 - Cienfuegos Red Hot Peppers](#)

85 days. Capsicum chinense. (F1) The plant produces high yields of 2" long by 1" wide Habanero peppers. Peppers are extremely hot, have thick flesh, and turn from dark green to bright red when mature. They have a fruity hot flavor. The plant has green stems, green leaves, and white flowers. It matures ten days earlier than open-pollinated varieties. Excellent fresh use, cooking, for pickling, making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 400,000.



### [HP2438-10 - Cienfuegos Yellow Hot Peppers](#)

85 days. Capsicum chinense. (F1) The plant produces high yields of 2 ½" long by 1" wide Habanero peppers. Peppers are very hot, have thick flesh, and turn from dark green to bright yellow when mature. They have a fruity hot flavor. The plant has green stems, green leaves, and white flowers. It matures ten days earlier than open-pollinated varieties. Excellent fresh use, cooking, for pickling, making salsa, hot sauce, and seasoning spice powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Scoville Heat Units: 350,000.



### [HP2481-20 - Cinder Hot Peppers](#)

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of jumbo-size Jalapeno peppers. These jumbo Jalapeno 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. Excellent choice for home gardens, market growers, and commercial production. Disease Resistant: BLS, PVY. Scoville Heat Units: 6,000.



### [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.



### [HP2352-10 - Condor's Beak Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Condor's Beak Pepper. The plant produces good yields of 2" long by ¼" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from creamy green, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare Habanero variety.



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

75 days. Capsicum annum. 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.



### [HP63-10 - Costeno Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Costeno Pepper. The plant produces good yields of 3" long by ¾" wide Cayenne peppers. Peppers are medium hot, 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, hot sauce, and salsa. In Mexican cuisine used to give red color to sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 12,000



**HPLC Test Results: #11**

### [HP2510-10 - Coyote Teeth Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Coyote Teeth Pepper. The plant produces high yields of 2" long by ½" wide Habanero peppers. Peppers are very hot, have medium thin flesh, and turn from light green to bright white when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. A rare variety from South America. Scoville Heat Units: 100,000.



### [HP2479-20 - Craig's Grande Jalapeno Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Craig's Grande Jalapeno Pepper. This early maturing plant produces good yields of large 4" long by 1" wide hot peppers. Peppers are medium hot, have thick walls, and turn from glossy green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, roasting, grilling, or pickling. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Scoville Heat Units: 3,000.





### [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**

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

85 days. *Capsicum annum*. 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.



### [HP2511-10 - Death Naga Pepper Seeds](#)

90+ days. *Capsicum chinense*. Open Pollinated. Death Naga Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. A rare variety from India.

### [HP2355-10 - Cumari do Para Pepper Seeds](#)

90 days. *Capsicum chinense*. Open Pollinated. Cumari do Para Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A very rare from Brazil.



### [HP1948-10 - Datil Orange Pepper Seeds](#)

100+ days. *Capsicum chinense*. Open Pollinated. Datil Orange Pepper. The plant produces good yields of 1 ½" long by ½" wide elongated Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to yellow orange, to orange when mature. The plant has fuzzy green stems, green leaves, and white flowers. It has a very distinctive smoky flavor. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from St. Augustine, Florida, USA. Scoville Heat Units: 300,000.



### [HP2512-10 - Death Spiral Pepper Seeds](#)

90+ days. *Capsicum chinense*. Open Pollinated. Death Spiral Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide elongated Habanero peppers. Peppers are extremely 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 for making salsa, pickling, and hot sauce. It has patterns of spiral pumps going around the pod. This is a fairly new variety so it may throw off pods of differing colors and shapes. A rare variety from the United Kingdom.



### [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.



**HPLC Test Results: #11**

### [HP2322-10 - Devil's Tongue Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Red Pepper. The plant produces good yields of 4" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A rare variety from Pennsylvania, USA.



### [HP2356-10 - Diablo Rojo Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Diablo Rojo Pepper. The plant produces high yields of 4" long by 1 ¼" wide elongated Habanero peppers. Peppers are extremely 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 making salsa, hot sauce, and seasoning spice powder. A very rare variety developed in the USA.

### [HP2296-10 - Devil's Tongue Chocolate Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Chocolate Pepper. The plant produces good yields of 3 ½" long by 1 ½" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to chocolate when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from Pennsylvania, USA.



### [HP880-10 - Devil's Tongue Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Devil's Tongue Yellow Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot and turn from green, to yellow, to golden yellow when mature. The plant has light green stems, light green leaves, and white flowers. An excellent choice for home gardens. A rare variety from Pennsylvania, USA.



### [HP2513-10 - Dragons Back Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Dragons Back Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are medium hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, stir-fries, and for making salsa, chile powder, and hot sauce. It is named after the mountain Dragon's Back, which is located south of Hong Kong. The Dragons Back is located along the Li River near Guilin and curves majestically around the contours of the mountains like the scales of a dragon's back. A variety from China. Scoville Heat Units: 5,000.



### [HP2514-10 - Dragon's Breath Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Dragon's Breath Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are extremely 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 making salsa, pickling, and hot sauce. Reported to have more heat than the Reaper. A rare variety from India.



### [HP879-10 - Dragon's Claw Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Dragon's Claw Pepper. The plant produces good yields of 8 ½" long by 1" wide Cayenne peppers. Peppers are very hot, have medium thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers curled at the lower end resembling a claw. Excellent drying pepper and great for making salsa, hot sauce, roasting, and chile powder. A variety from the USA. Scoville Heat Units: 75,000.



### [HP76-20 - Early Jalapeno Hot Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ½" long by 1" wide hot peppers. Peppers are medium-hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers ripen 1 week earlier than other varieties. Commonly used when green color. Excellent for making salsa, pickles, and Mexican dishes. The type found in your Supermarkets! Suitable for Northern states. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Mexico. Scoville Heat Units: 5,000.



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

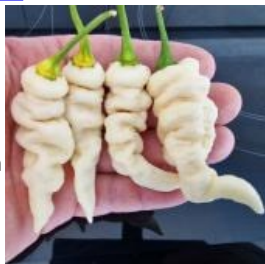
#### [2015 All-America Selections Winner!](#)

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.



### [HP2515-10 - Faddas White Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Faddas White Pepper. The plant produces good yields of 4" long by 1" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from green to white when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, pickling, and hot sauce. Created by Crossing a Bhut Jolokia Ghost Pepper with a Ghost Jami Yaki Pepper. It is not yet stable and may throw off pods of differing colors and shapes. A rare variety from India.



### [HP2516-10 - Fatalii Evergreen Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii Evergreen Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from pale green to mustard green when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.





### [HP1810-10 - Fatalii Orange Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii Orange Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are very hot and turn from dark green to orange when they mature. The plant has green stems, green leaves, and white flowers. Peppers are pungent with a citrus flavor and are very hot! Excellent for salsas and sautéing. Suitable for containers. Excellent choice for home gardens. A variety from the Central African Republic. Scoville Heat Units: 325,000.



### [HP688-10 - Fatalii Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii Red Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero peppers. The peppers are very hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. A variety from the Central African Republic. Scoville Heat Units: 325,000.



### [HP2517-10 - Fatalii White Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii White Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from green to creamy white green when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



### [HP80-10 - Fatalii Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Fatalii Yellow Pepper. The plant produces good yields of 3" long by 1 ¼" wide wrinkled elongated Habanero peppers. Peppers are very hot, medium thick flesh, and turn from pale green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers. A variety from the Central African Republic. Scoville Heat Units: 325,000.



### [SP362-10 - Felicity Sweet Peppers](#)

85 days. Capsicum annum. (F1) The plant produces high yields of 1 oz sweet Jalapeno peppers. These Jalapeno peppers have no heat and turn from green to bright red when mature. It has the same flavor as a Jalapeno without the heat. Great fresh, pickling, and salsas. Suitable for containers. An excellent choice for home gardens.



### [HP1929-10 - Finger Clip Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1" wide wrinkled Habanero hot peppers. Peppers are very hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens. A variety from the USA.



### [HP82-10 - Fire Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Fire Pepper. The plant produces high yields of 2 ½" long by ½" wide Serrano peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for pickling and making salsa. An excellent choice for home gardens. A variety from the USA. Scoville Heat Units: 22,106.



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

#### **2015 All-America Selections Winner!**

75 days. Capsicum annum. (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 sautéing. The plant produces more peppers and larger peppers per plant than similar varieties. Disease Resistance: TMV. Scoville Heat Units: 1,000.



**HPLC Test Results: #5**

### [HP290-10 - Fooled You Jalapeno Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Fooled You Jalapeno Pepper. The plant produces good yields of 3 ¼" long by 1" wide Jalapeno peppers. The peppers turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This is the first Jalapeno pepper with absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA.



### [HP1996-20 - Fresno Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Fresno Pepper. The plant produces good yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for roasting, pickling, or for making salsa. Disease Resistant: TMV. Scoville Heat Units: 10,000.



### [HP86-10 - Garden Salsa Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Garden Salsa Pepper. The plant produces high yields of 8" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed specifically for making salsa and Picante sauce. A variety from the USA. Disease Resistant: TMV. Scoville Heat Units: 5,000.



### [HP2473-10 - Genghis Khan Brain Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Genghis Khan Brain Pepper. The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are extremely hot, have bumpy medium-thick flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. The pepper was developed in 2015 by growers in Italy. It is said to be even hotter than the 7-Pot Brain Strain. Many say that it could be just as hot as the Carolina Reaper. A variety from Italy. Scoville Heat Units: 1,500,000.



### [HP89-10 - Giant Thai Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Giant Thai Pepper. The plant produces high yields of 1 ½" long by ½" 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. A variety from the USA.



### [HP1907-10 - Gigantia Jalapeno Hot Peppers](#)

68 days. Capsicum annuum. (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.



### [HP1071-10 - Goliath Jalapeno Pepper Seeds](#)

68 days. Capsicum annum. (F1) Goliath Jalapeno Pepper. This early maturing plant produces good yields of 3 ¼" long by 1 ½" wide hot peppers. Peppers are 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. It is usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. It is an excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Disease Resistant: PVY, TMV.



### [TL13-100 - Grande Rio Verde Tomatillo Seeds](#)

90 days. Physalis ixocarpa. Open Pollinated. Grande Rio Verde Tomatillo. The plant produces heavy yields of 3 oz green tomatillos. This Mexican husk tomato is great for salsa verde. Tomatillos are fully ripe when they fall from the plant. A very popular in the Southwest United States for making salsas when combined with fresh hot peppers. Suitable for home garden and market growers.



### [HP2044-10 - Grenada Pepper Seeds](#)

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

### [HP2323-10 - Habanada Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Habanada Pepper. The plant produces high yields of 2" long by 1 ¼" wide Habanero hot peppers. Peppers have no pungent, are sweet, have medium thick flesh, and turn from creamy white to orange when mature. The plant has green stems, green leaves, and white flowers. Peppers have the Habanero flavor without the heat! Excellent pickling variety and for making hot sauce and salsa. It holds well for a long time on the plant. A heatless habanero with irresistible tropical flavor bred by Dr. Michael Mazourek of Cornell University. A variety from New York, USA.



### [HP92-10 - Guajillo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to an orange-red-brown color when mature. The plant has green stems, green leaves, and white flowers. Guajillo means "little gourd" for the rattling sound the seeds make in dried pods. Excellent for stuffing, roasting, salsa, sauces, and stir-fries. Also good for drying. United States Department of Agriculture, PI 281389. A variety from Mexico. Scoville Heat Units: 5,000.



### [HP2518-10 - Habanero Brazil Orange Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Brazil Orange Pepper. The plant produces heavy yields of 2 ¼" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and creamy yellow flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.





### [HP1314-10 - Habanero Brown Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2 ½" long by 1 ¾" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This variety is much larger than the other Habanero Chocolate Pepper varieties. A variety from the Caribbean region.



**HPLC Test Results: #17**

### [HP1982-10 - Habanero Chocolate Hot Peppers \(Strain 5\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2" long by 1" wide brown Habanero hot peppers. Peppers are extremely hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. A variety from the Caribbean.



### [HP1922-10 - Habanero Chocolate Pepper Seeds \(Strain 2\)](#)

90+ days. Capsicum chinense. Open Pollinated. Habanero Chocolate Pepper. The plant produces good yields of 2 ½" long by 2" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Also known as Congo Black. A variety from the Caribbean region.



### [HP1946-20 - Habanero Chocolate Pepper Seeds \(Strain 4\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Chocolate Pepper. The plant produces heavy yields of 2 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are extremely hot and turn from green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. The Chocolate Habanero is recognized as the world's 4th hottest pepper. It is a favorite in the Caribbean to make barbecue sauces and marinades, A variety from the Caribbean region.



### [HP441-10 - Habanero Francisca Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Francisca Pepper. The plant produces good yields of 3" long by 1 ½" wide Habanero peppers. Peppers are very 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 pickling and making salsa, hot sauce, and seasoning spice powder. United States Department of Agriculture, PI 592528. A variety developed in California, USA.



### [HP2300-10 - Habanero Giant White Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Giant White Pepper. The plant produces good yields of 2" wide by 1 ½" long Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from a greenish white color to a creamy white color 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 the Caribbean region.



### [HP444-10 - Habanero Golden Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Golden Pepper . The plant produces high yields of 2 ¼" long by 2" wide wrinkled hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to yellow, to a deep golden orange when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for making beef jerky, jerk sauces, pickling, salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 214,628.



**HPLC Test Results: #17**

### [HP2039-10 - Habanero Mayan Pepper Seeds](#)

70 - 90 days. Capsicum chinense. Open Pollinated. Habanero Mayan Pepper. This early maturing plant produces good yields of 4" long by 1" wide elongated Habanero peppers. Peppers are very hot, have thin flesh, and turn from green to glossy bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are much longer and more slender than a typical Habanero and look like an Anaheim pepper. This is an early maturity variety that is good for cooler climates. Cold Tolerant. Scoville Heat Units: 150,000.



### [HP1930-10 - Habanero Orange Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Orange Pepper Seeds. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to bright 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 variety from Mexico.



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

100+ days. Capsicum chinense. Open Pollinated. Habanero Jamaican Red Pepper. The plant produces high yields of 2 ¼" long by 1 ¾" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from green, to orange, to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Jamaica.



### [HP1789-10 - Habanero Mustard Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Mustard Pepper. The plant produces high yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from light green with a tint of purple, to a mustard color orange, then to orange color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the Caribbean region. Scoville Heat Units: 275,000.



### [HP2001-10 - Habanero Orange Pepper Seeds \(Strain 2\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Orange Pepper . The plant produces heavy yields of wrinkled lantern shaped Habanero peppers. Peppers are very hot and turn from green to golden orange when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent for pickling, and making salsa, hot sauce, and seasoning spice powder. A variety from Mexico.



### [HP1928-10 - Habanero Red Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Red Pepper Seeds (Strain 1). The plant produces heavy yields of 2 ½" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from the Caribbean region.



### [HP1785-10 - Habanero Red Pepper Seeds \(Strain 2\)](#)

100 days. Capsicum chinense. Open Pollinated. The plant produces high yields of 1 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot and turn from light green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, salsa, and pepper flakes. A variety from the Caribbean region. Scoville Heat Units: 285,000.



### [HP1983-10 - Habanero Red Pepper Seeds \(Strain 3\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Red Pepper Seeds (Strain 3). The plant produces heavy yields of 2" long by 1" wide wrinkled hot peppers. Peppers are very hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens. A variety from the Caribbean region.



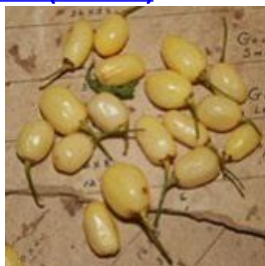
### [HP426-10 - Habanero Red Savina Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero Red Savina Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to shiny red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning powder. In 1994, the Red Savina was listed in the Guinness Book of World Records as one of the hottest spices. At that time, it was recorded as the hottest pepper in the world. United States Department of Agriculture, PI 562384. A variety developed in California, USA. Scoville Heat Units: 577,000.



### [HP1984-10 - Habanero White Hot Peppers \(Strain 3\)](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 2" long by 1" wide Habanero hot peppers. Peppers are very hot, have thin flesh, and turn from a greenish-white color to a creamish-white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. A variety from Mexico.



### [HP1969-20 - Habanero White Pepper Seeds \(Strain 2\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Pepper. The plant produces good yields of white Habanero hot peppers. Peppers turn from green to white when they mature. The plant has green stems, green leaves, and white flowers. Peppers are very hot. Excellent for making beef jerky, salsa, pickling, and hot sauce. A rare variety from Peru. Scoville Heat Units: 500,000.



### [HP2059-10 - Habanero White Pepper Seeds \(Strain 5\)](#)

100+ days. Capsicum chinense. Open Pollinated. Habanero White Peppers. The plant produces heavy yields of 1 ½" long by ¾" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from a green to a pure white color when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning powder. A variety from the Yucatan region of Mexico.



### [HP2489-10 - Hanjiao HJ10 Afterglow Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hanjiao HJ10 Afterglow Pepper. The plant produces high yields of 8" long by ¾" wide Cayenne peppers. Peppers are medium hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great in salads, rice & beans, stuffed and salsa. It was developed by the Chinese Space Agency by growing them in space in the 1980s. Also known as the Afterglow Space Chile. A variety from China. Scoville Heat Units: 6,000.





### [HP949-10 - Harold's St Barts Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Harold's St Barts Pepper. The plant produces good yields of 1 ¾" long by 1 ¼" wide Habanero hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green to yellow when mature. The plant has light green stems, light green leaves, and white flowers. It has a smoky flavor and is great for making hot sauce and seasoning powder, Harold Langlois brought this variety back from St Barts Island. Scoville Heat Units: 129,816.



**HPLC Test Results: #6**

### [HP2241-20 - Helios Habanero Pepper Seeds](#)

87 days. Capsicum chinense. (F1) Helios Habanero Pepper. The plant produces high yields of 2 ¾" long by 1 ½" wide dark orange habanero peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. The plants produce much earlier with bigger peppers than the standard Habanero. Suitable for northern and short season regions. Scoville Heat Units: 75,000.



### [HP2291-10 - Hinkel Hatz Red Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hinkel Hatz Red Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, 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 containers and patio. An 1800's Pennsylvania heirloom variety. Scoville Heat Units: 30,000.



### [HP278-10 - Hawaiian Sweet Hot Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hawaiian Sweet Hot Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are medium hot, grow upright, have medium thick flesh, and turn from light green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet hot flavor. Excellent for making salsa. A variety from the Hawaiian Islands, USA.



### [HP856-10 - Hidalgo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hidalgo Pepper The plant produces high yields of large 2 ½" long by ¾" wide Serrano hot 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 salsa, pickling, and cooking. Heat Tolerant. A variety from Mexico.



### [HP1488-10 - Hinkel Hatz Yellow Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Hinkel Hatz Yellow Pepper. The plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green, to yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. This is the yellow version of Hinkel Hatz Pepper. It resembles a chicken heart. Excellent fresh, in salsa, pickled, or dried. Suitable for containers and patio. An 1800's Pennsylvania heirloom variety. Scoville Heat Units: 28,500.



### [HP1091-10 - Hot Paper Lantern Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Hot Paper Lantern Pepper. The plant produces high yields of 4" long by 1 ¼" wide elongated Habanero 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.



### [HP2407-20 - Hot Rod Serrano Hot Peppers](#)

77 days. Capsicum annum. (F1) The plant produces high yields of 3" long by 1" wide Serrano peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems with dark markings, green leaves, and white flowers. These big plants produce over a long harvest period. Most often used when green for pickling but also make fine chipotles if allowed to ripen to red. Excellent for frying, freezing, and pickling. A variety from the USA. Disease Resistant: PVY, TEV.



### [HP2465-5PK - Hottest Peppers Variety Pack](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of Habanero hot peppers. The peppers are extremely hot and turn from green to orange, red, yellow, and white when they mature. The plant has green stems, green leaves, and creamy-yellow flowers. Good for making hot sauce, beef jerky, salsa, hot sauce, and cooking. Suitable for home gardens.



### [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.



### [HP2471-10 - Impala Pepper Seeds](#)

77 days. Capsicum annum. (F1) Impala Pepper. The plant produces high yields of 3 ½" long by ½" wide Serrano peppers. The peppers are very hot and turn from glossy green to red when mature. The large bushy plant has green stems, green leaves, and white flowers. Good for salsas, pickling, or used fresh in salads. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



### [HP2365-10 - Island Hellfire Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Island Hellfire Pepper. The plant produces high yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are very hot, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are usually used when green but can be used when red. Great for fresh salsa. Excellent drying pepper for making seasoning spice powder and stir-fry. A variety from the USA.



### [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



### [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.



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

85 days. Capsicum annuum. 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.



### [HP2336-10 - Jalapeno Traveler Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Jalapeno Traveler Pepper. The plant produces high yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are medium hot, have, medium thick flesh, 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.



### [HP129-10 - Jaloro Pepper Seeds](#)

65 days. Capsicum annuum. Open Pollinated. Jaloro Pepper. This early maturing compact plant produces good yields of 3" long by 1 ½" wide Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from yellow, to orange, and to red when mature. Peppers as just as hot as regular Jalapenos. It can be used at any color stage. Excellent for Mexican cuisine and for making salsa and pickles. Developed by the Texas Agriculture Extension Service. A variety from the USA. Disease Resistant to 6 different types of pepper viruses.



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

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



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

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



### [HP2366-10 - Jay's Red Ghost Scorpion Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Jay's Red Ghost Scorpion Pepper. The plant produces good yields of 3" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. It is a cross between the Bhut Jolokia and the Trinidad Scorpion. A very rare variety from the Caribbean region.



### [HP1956-20 - Joe's Round Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" diameter round hot peppers. Peppers are very hot and turn from green to red when mature. Excellent for pickling or making salsa. Also makes a beautiful ornamental plant. A variety from Calabria, Italy.





### [HP2282-10 - King Naga Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. King Naga Pepper. The plant produces good yields of 4" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. The King Naga is from the Southeast India and Bangladesh region. A variety from India. Scoville Heat Units: 800,000.



### [HP2404-10 - Komodo Dragon Pepper Seeds](#)

110+ days. Capsicum chinense. Open Pollinated, Komodo Dragon Pepper. The plant produces good yields of 2" long by 1 ¾" wide wrinkled Habanero peppers. Peppers are extremely hot and turn from green to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Komodo is particularly interesting because it has a delayed reaction that gives you a false sense of security, but then after about 10 seconds, the full hot sensation hits you and your whole mouth is on fire. Be very, very careful handling this extremely hot pepper. Excellent for beef jerky, jerk sauces, pickling, and making salsa, hot sauce, and seasoning spice powder. This pepper was developed in 2015 by Salvatore Genovese. The pepper is a cross between a Bhut Jolokia and a Trinidad Scorpion. It is currently one of the Hottest Pepper in the World! Try growing the Pepper X and all the Carolina Reapers: Chocolate, Mustard, Orange, Peach, Red, and Yellow versions! A variety from the United Kingdom. Scoville Heat Units: 1,400,000



### [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.



### [HP860-10 - Lantern Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Lantern Pepper. The plant produces good yields of 1 ¾" long by 1 ¼" wide Habanero peppers. Peppers are very hot, have medium thin flesh, and turn from light green, to green with purple markings, to bright orange when mature. The plant has dark purple stems, green leaves with purple veins, and white flowers. Peppers resemble a lantern or toy top. A rare variety from Peru. Scoville Heat Units: 96,411.



**HPLC Test Results: #6**

### [HP2369-10 - Lester William's Red Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Lester William's Red Pepper. The plant produces high yields of 1 ¾" long by 1 ¼" wide Habanero peppers. Peppers are hot, have medium thick flesh, and turn from pale green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sharp lemon flavor. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Saint Vincent.



### [HP144-10 - Limon Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Limon Pepper. This early maturing plant produces high yields of 1 ¾" long by ¾" wide elongated Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from dark green, to light yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Suitable for containers. A variety from Peru.



### [HP2038-10 - Magnum Habanero Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers turn from green to shiny bright orange when mature. The plant has green stems, green leaves, and white flowers. This is a hardy plant that will ensure maturity in cooler climates like the Northeast. A true stand-out and improved variety. A variety from the Caribbean region. Scoville Heat Units: 325,000.



### [HP2328-10 - Major League Pepper Seeds](#)

75 days. Capsicum annuum. (F1) Major League Pepper. 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 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.



### [HP2371-10 - Mayo Pimento Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Mayo Pimento Pepper. The plant produces good yields of 3" long by 1 ¼" wide elongated 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 for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from New Mexico, USA.



### [HP2476-10 - Megatron Pepper Seeds](#)

65 days. Capsicum annuum. (F1) Megatron Pepper. This early maturing strong compact plant produces high yields of giant 4 ½" long by 1 ½" wide hot peppers. Peppers are medium hot, have thick walls, and turn from glossy dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. A favorite type for slicing, stuffing, grilling, or pickling. It has an excellent shelf life. Suitable for containers. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA. Disease Resistant: BLS, TMV. Scoville Heat Units: 8,000.



### [HP157-10 - Mucho Nacho Pepper Seeds](#)

69 days. Capsicum annuum. (F1) Mucho Nacho Pepper. This early maturing plant produces high yields of extra large 4" long by 1 ¼" wide hot Jalapeno peppers. Peppers are medium hot, have thick flesh, and turn from green to red when they mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. These jumbo Jalapeno peppers are an inch longer than most jalapenos, have thicker walls, and are hotter. Excellent for making salsa and perfect for making stuffed peppers. Also used fresh in salads. Superior variety for pickling. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TEV. Scoville Heat Units: 6,000.



### [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.



### [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.



### [HP2439-20 - Nadapeno Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Nadapeno Pepper. The plant produces high yields of 3" long Jalapeno peppers. Peppers have no heat, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The pepper has the flavor and appearance of a Jalapeno Pepper. This is an excellent choice for those who want the Jalapeno flavor but can't take the heat. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling and making salsa. This variety was developed by A. P. Whaley Seed Company. An excellent choice for home gardens. A variety from the USA.



### [HP1986-10 - Naga Morich Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Naga Morich Pepper. The plant produces good yields of 2 ½" long by 1" wide elongated Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has dark green leaves, green stems, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Bangladesh. Scoville Heat Units: 1,000,000.



### [HP2374-10 - Naga Purple Pepper Seeds](#)

120+ days. Capsicum chinense. Naga Purple Pepper. Open Pollinated. The plant produces good yields of 3" long by 1 ½" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from pale green, to purple blush, to red 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 Bangladesh.



### [HP2306-10 - Naga Viper Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Naga Viper Pepper. The plant produces high yields of 3 ½" long by 1" wide Habanero peppers. Peppers are extremely hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has dark green leaves, green stems, and white flowers. This variety is a cross with the Naga Morich, Bhut Jolokia, and Trinidad Scorpion. It is one of the World's Hottest Peppers. A variety was created in Cumbria, England. Scoville Heat Units: 1,359,000.





### [HP2528-10 - NuMex Cajohn Serrano Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Cajohn Serrano Pepper. The plant produces good yields of giant 5" long by 1" wide Serrano peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when they mature. It is twice as long and more milder than the typical Serrano Pepper. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce, guacamole, stuffing, and salsa. Also great for pickling or drying. It is named after John and Sue Hard and developed by the NuMex Chile Pepper Institute in New Mexico. An excellent choice for home gardens, market growers, and open field production. A variety from Mexico. Scoville Heat Units: 5,000.



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

90 days. Capsicum annum. 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.



### [HP2203-20 - NuMex Jalmundo Hot Peppers](#)

70 days. Capsicum annum. Open Pollinated. This early maturing plant produces good yields of jumbo size Jalapeno peppers. Peppers are medium-hot and turn from green to red when mature and have white flowers. These large Jalapeno peppers are used for making poppers, breaded and deep-fried Jalapeno stuffed with cheese that is popular appetizers throughout the country. It was developed by hybridization between the Keystone Resistant Giant Bell Pepper and the Early Jalapeno Hot Pepper. A variety developed by the New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 17,000.



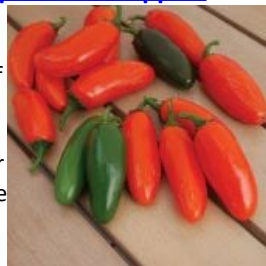
### [HP2427-20 - NuMex Lemon Spice Jalapeno Hot Peppers](#)

90 days. Capsicum annum. 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.



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

90 days. Capsicum annum. 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 annum. 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.



### **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.



### **HP2425-20 - NuMex Pumpkin Spice Jalapeno Hot Peppers**

90 days. Capsicum annum. 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.



### **HP1816-10 - NuMex Suave Orange Pepper Seeds**

100+ days. Capsicum chinense. Open Pollinated. NuMex Suave Orange Pepper. The plant produces good yields of 2 ½" long by 1 ½" wide Habanero peppers. The peppers are mildly hot, have medium thick flesh, 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. An excellent seasoning pepper. A variety developed by the Chile Pepper Institute at New Mexico State University. 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



### **HP2428-20 - NuMex Trick or Treat Habanero Hot Peppers**

95 days. Capsicum chinense. Open Pollinated. The plant produces high yields of orange Habanero hot peppers. Peppers have no heat! They turn from green to orange when they mature. The flavor and aroma of the pepper are equal to a hot habanero. Excellent for salsa! 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.



### **HP2004-10 - Orange Plum Habanero Hot Peppers**

62+ days. Capsicum chinense. (F1) This early maturing large bush-type plant produces excellent yields of 2" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from green to a brilliant to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. A very early hybrid Habanero that produces all year long. Excellent for making hot sauce. A variety developed in the USA. Scoville Heat Units: 285,000.



### [HP2458-10 - Paquime Pepper Seeds](#)

70 days. Capsicum annum. (F1) Paquime Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ½" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. These high-quality peppers are medium 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. Excellent for salsa, stuffing, grilling, or making poppers. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: N, PVY.



### [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.



### [HP2375-10 - Peito de Moca Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Peito de Moca Pepper. The plant produces good yields of 1 ¼" long by 1 ¼" wide Aji peppers. Peppers are medium hot, have 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 pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Brazil.



### [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.



### [HP1790-10 - Peter Orange Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. Peter Orange Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis shaped hot peppers. Peppers are medium hot, have medium thick flesh, and turn from green to orange when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece! Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



### [HP184-10 - Peter Red Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. Peter Red Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis shaped hot peppers. Peppers are hot, have medium thick flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece. Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.





### [HP185-10 - Peter Yellow Pepper Seeds](#)

90+ days. Capsicum annuum. Open Pollinated. Peter Yellow Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide Penis shaped hot peppers. Peppers are hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green leaves, green stems, and white flowers. It makes a good conversation piece. Grow all four colors: Orange, Purple, Red, and Yellow. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



### [HP186-10 - Pilange Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Pilange Pepper. The plant produces good yields of ¾" long by 1 ¼" wide Tomato shaped hot peppers. Peppers are medium hot, have medium thick flesh, and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Sao Paulo, Brazil. United States Department of Agriculture, PI 497973. Scoville Heat Units: 7,575.



**HPLC Test Results: #16**

### [HP2040-10 - Prik Chi Faa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Prik Chi Faa Pepper. The plant produces good yields of 5" long by ¾" wide Cayenne peppers. Peppers are medium hot, have thin flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine for spicing up soups, sauces, salsa, curries, stir-fries, and for making seasoning spice powder. A variety from Thailand.



### [HP2524-10 - Primotalii Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Primotalii Pepper. The plant produces good yields of 2 ½" long by 1" wide wrinkled Habanero peppers with a very long thin tail. Peppers are extremely hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making beef jerky, salsa, pickling, and hot sauce. It is a cross between the 7 Pot Primo Pepper and the Fatalii Yellow Pepper. It was created by Chris Saunders. Peppers are extremely hot similar to that of the Carolina Reaper. A variety from the United Kingdom. Scoville Heat Units: 1,000,000.



### [HP313-10 - Purira Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Purira Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are hot, have medium thick flesh, grow upright, 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.



### [HP194-10 - Purple Jalapeno Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Purple Jalapeno Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Jalapeno peppers. Peppers are medium hot, grow upright, have thick flesh, and turn from green, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Peppers stay dark purple for a long time before turning red. Excellent for Mexican cuisine and for salads, salsa, and pickling. A variety from the USA.



**HPLC Test Results: #6**

### [HP2525-10 - Purple UFO Pepper Seeds](#)

100+ days. Capsicum annum. Open Pollinated. Purple UFO Pepper. The plant produces high yields of 2 ½" long by 1 ½" wide hot peppers. It looks like a flying saucer or UFO. Peppers are hot, have medium thick flesh, and turn from green to purple, to orange, to red when mature. The plant has green stems, green leaves, and purple flowers. Excellent for sauces, salads, pickling, and salsa. A great ornamental plant. A variety from the USA. Scoville Heat Units: 45,000.



### [HP799-10 - Ram's Horn Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ram's Horn Pepper. The plant produces high yields of 8" long by 1" wide Cayenne peppers. Peppers are medium hot, have medium thick flesh, and turn from light green to red when mature. Excellent for making salsa, roasting, frying, stir-fry, and seasoning spice powder. An heirloom variety from the Emily Eidson family of Lexington, South Carolina, USA.



### [HP2547-10 - Real Deal Pepper Seeds](#)

100 days. Capsicum chinense. (F1) Real Deal Pepper. The plant produces good yields of 3" long by 3" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to red when mature. It has the heatness as the Tabasco pepper. The plant has green stems, green leaves, and white flowers. Excellent for sauces, pickling, and stir-fry. A variety from the USA.



### [HP854-10 - Red Dominica Habanero Hot Peppers](#)

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ½" wide wrinkled hot peppers. Peppers are very hot, have medium-thick flesh, and turn from light green, to orange, to red when mature. The plant has light green stems, light green leaves, and yellowish-cream flowers. Excellent for making salsa, hot sauce, and seasoning powder. A rare variety from the Commonwealth of Dominica.



**HPLC Test Results: #6**

### [HP1895-10 - Red Rocket Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Red Rocket Pepper. The plant produces heavy yields of 4" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, and turn from pale green, to brown, 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.



### [HP2387-10 - Rezha Macedonian Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Rezha Macedonian Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from yellowish green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa. An excellent choice for home gardens. A rare variety from Macedonia.



### [HP198-10 - Ring of Fire Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ring of Fire Pepper. The plant produces high yields of 6" long by ½" wide Cayenne 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. Excellent drying pepper for making seasoning spice powder and pepper flakes. Also good for fresh salsa. A variety from the USA.



### [HP2443-10 - Saco de Velho Hot Peppers](#)

90+ days. Capsicum chinense. Open Pollinated. This tall plant produces high yields of large 3" long x 3" wide wrinkled Habanero peppers. Peppers are very hot, have medium-thick flesh, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. The Portuguese name translates to 'Bag Old'. A rare variety from Goias, Brazil.



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

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



**HPLC Test Results: #2**

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

100 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¼" wide wrinkled hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens and Farmer's Markets. Excellent choice for home gardens, market growers, and open field production. A variety from Jamaica. Scoville Units: 100,000.



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

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



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

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



### [HP2527-10 - Scotch Bonnet Papa Dreadie Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Papa Dreadie Pepper. The plant produces high yields of 1 ¾" long by 2" wide Habanero peppers. Peppers are very 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 pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Texas, USA.



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

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





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

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



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

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



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

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



### [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.



### [HP219-20 - Serrano Tampiqueno Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 2 ¼" long by ½" wide hot peppers. Peppers are medium-hot and turn from green to a bright red when mature. The plant has green stems, green leaves, and white flowers. Great for salsa, sauces, stews, soups, and other dishes. Perfect pickling variety. This is the most popular Serrano grown in Mexico. Excellent choice for home gardens and market growers. A variety from Guanajuato, Mexico. United States Department of Agriculture, PI 640636. Scoville Heat Units: 3,000



### [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.



### [HP2391-10 - Sugar Rush Peach Pepper Seeds](#)

120 days. Capsicum baccatum. Open Pollinated. Sugar Rush Peach Pepper. The plant produces high yields of 4" long by 1 ¼" wide Aji peppers. Peppers are hot, have medium thick flesh, and turn from pale yellow to creamy peach when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Peppers are hot but have a sweet flavor. This pepper was bred by Chris Fowler of Wales. A variety from the United Kingdom.



### [HP2530-10 - Sugar Rush Stripey Pepper Seeds](#)

120 days. Capsicum baccatum. Open Pollinated. Sugar Rush Stripey Pepper. The plant produces high yields of 4" long by 1 ¼" wide Aji peppers. Peppers are hot, have medium thick flesh, and turn from pale yellow, to creamy peach with red stripes, 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. Peppers are hot but have a sweet flavor. This pepper was bred by Chris Fowler of Wales. A variety from the United Kingdom.



### [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.



### [HP2531-10 - Sweet Imposter Pepper Seeds](#)

85 days. Capsicum chinense. Open Pollinated. Sweet Imposter Pepper. The plant produces good yields of 2" long by 1 ¼" wide Habanero peppers. Peppers with no heat, have medium thick flesh, and turn from green to orange when mature. It looks and tastes like a real Habanero Pepper, but has no heat. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA.



### [HP1697-20 - Sweet Red Habanero Pepper Seeds](#)

85 days. Capsicum chinense. Open Pollinated. Sweet Red Habanero Pepper. The plant produces good yields of ¾" long by 1" wide sweet Habanero peppers. Peppers are sweet, not hot, and turn from light green, to orange, to red when mature. It has the same fruity flavor as Habanero peppers but without the heat. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A variety from the Caribbean region.



### [HP2189-20 - Tajin Pepper Seeds](#)

68 days. Capsicum annum. (F1) Tajin Pepper. This early maturing plant produces good yields of 4" long by 1 ½" wide Jalapeno hot peppers. Peppers are medium-hot and turn from medium-dark green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salsa and pickling. An excellent choice for home gardens and market growers. Scoville Rating: 8,000 Units.



### [HP234-20 - Tam Jalapeno Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Tam Jalapeno Pepper. The plant produces high yields of 3" long by 1" wide Jalapeno 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 stirfries. A good freezing variety too. The plant provides good protection from sunscald. Heat Tolerant. Drought Tolerant. Texas A&M University (TAM) developed this variety to be milder than other Jalapenos. A variety from the USA. Disease Resistant: PVY. Scoville Heat Units: 1,500.



### [HP2532-10 - Tangerine Tiger Pepper Seeds](#)

120 days. Capsicum baccatum. Open Pollinated. Tangerine Tiger Pepper. The plant produces high yields of 4" long by 3" wide peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from green, to orange with red stripes, 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. It was created with an Aji Tangerine Pepper crossed with a Sugar Rush Stripey Pepper. It is not yet stable and may throw off pods of differing colors and shapes. A variety from the USA.



### [HP1621-10 - Tasmanian Habanero Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Tasmanian Habanero Pepper. The plant produces good yields of 2" long by 1 ½" wide Habanero hot peppers. Peppers are very hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 175,000.



### [HP1963-20 - Thai Hot Peppers \(Strain 2\)](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of ½" long hot Tabasco-type 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. The plant averages 200 fruits per plant. Great for salsa, pickling, drying, and making hot sauce. Also used in many Oriental dishes. Suitable for small gardens and containers. A variety from Thailand.



### [HP2533-10 - Thors Thunderbolt Pepper Seeds](#)

120 days. Capsicum chinense. Open Pollinated. Thors Thunderbolt Pepper. The plant produces good yields of 4" long by 1 ½" wide elongated Habanero peppers. Peppers are extremely hot, have thin flesh, and turn from purple, to purple cream, to cream 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 Australia.





### [HP480-10 - Tobago Seasoning Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Tobago Seasoning Pepper. The plant produces good yields of 2 ½" long by 1 ¼" wide elongated Habanero peppers. Peppers are medium hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A variety from Trinidad & Tobago.



### [HP2424-10 - Tricked You Jalapeno Pepper Seeds](#)

90 days. Capsicum annuum. (F1) Tricked You Jalapeno Pepper. The plant produces high yields of giant 4" long Jalapeno peppers. These are an improved version of the Fooled You Jalapeno Peppers. They have no heat, zero heat, but have the flavor of a Jalapeno pepper. Peppers turn from green to bright red when mature, but are usually used when green. This Jalapeno pepper has absolutely no heat. Excellent for salsa, hot sauce, pickling, and stir fry. An excellent choice for home gardens and farmer's markets. A variety from the USA. Disease Resistant: BLS.



### [HP2312-10 - Trinidad Scorpion Butch T Pepper Seeds](#)

110 days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Butch T Pepper. The plant produces good yields of red wrinkled Habanero peppers with a pointed tip. Peppers are extremely hot and turn from green to red when mature. The plant has green stems, green leaves, and creamy yellow flowers. The end resembles the Scorpion, thus the name. The Trinidad Scorpion Butch T pepper was developed by Butch Taylor and was named the World's Hottest Pepper in 2012. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Perfect for making salsa, marinades, and hot sauce. A variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



### [HP2230-10 - Trinidad Scorpion Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Chocolate Pepper. The plant produces good yields of 3" long by 1 ¾" wide Habanero peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and creamy yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



### [HP2244-10 - Trinidad Scorpion Moruga Chocolate Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Chocolate Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



### [HP2232-10 - Trinidad Scorpion Moruga Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Red Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



### [HP2233-10 - Trinidad Scorpion Moruga Yellow Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Moruga Yellow Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy yellow flowers. Perfect for making salsa, marinades, and hot sauce. The end of the pepper resembles the Scorpion, thus the name. A variety from Moruga, Trinidad & Tobago. Scoville Heat Units: 1,200,000.



### [HP2052-10 - Trinidad Scorpion Red Pepper Seeds](#)

120+ days. Capsicum chinense. Open Pollinated. Trinidad Scorpion Red Pepper. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero hot peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium-thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and creamy-yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



### [HP2231-10 - Trinidad Scorpion Yellow Hot Peppers](#)

120+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 1 ¾" wide Habanero hot peppers. The end of the pepper resembles the Scorpion, thus the name. Peppers are extremely hot, have medium-thick flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and creamy-yellow flowers. The heat level rivals the Naga Morich and the Trinidad 7 Pot. Excellent for pickling and making salsa, marinades, hot sauce, and seasoning spice powder. A rare variety from Trinidad & Tobago. Scoville Heat Units: 1,000,000.



### [HP2475-10 - Velociraptor Hot Peppers](#)

80 days. Capsicum chinense. (F1) The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are very hot, have medium-thick flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. This early-producing Habanero pepper was developed with disease resistance for commercial production. A variety from the USA. Disease Resistant: PMV, TSWV.



### [HP2535-10 - Wartryx Pepper Seeds](#)

120 days. Capsicum chinense. Open Pollinated. Wartryx Pepper. The plant produces high yields of 1 ¾" long by 1 ¾" wide Habanero peppers. Peppers are extremely 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 pickling and making salsa, hot sauce, and seasoning spice powder. It is a cross with the Trinidad Scorpion Pepper, 7 Pot Jonah Pepper, and the Ubatuba Pepper. A rare variety from the USA. Scoville Heat Units: 1,300,000



### [HP255-20 - Wenk's Yellow Hots Peppers](#)

70 days. Capsicum annuum. Open Pollinated. This early maturing plant produces high yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from greenish-yellow, to bright orange, then red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa. Grown by the late Erris Wenk, one of the last large local farmers in Albuquerque, New Mexico, USA. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production.



### [HP2396-10 - White Nipples Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. White Nipples Pepper. The plant produces high yields of 1 ¼" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from pale green to creamy white 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 the USA.

### [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.



### [HP2054-10 - Yucatan White Habanero Hot Peppers](#)

110 days. Capsicum chinense. Open Pollinating. The plant produces high yields of small white wrinkled Habanero peppers. Peppers are very hot, some say as hot as the Red Savina, and turn from green to white when mature. The plant has green stems, green leaves, and creamy-yellow flowers. Great for salsas, marinades, and making your own hot sauce. A variety from Yucatan, Mexico.



### [HP2434-10 - Wicked Ghost Pepper Seeds](#)

90 days. Capsicum chinense. (F1) Wicked Ghost Pepper. The plant produces high yields of 2 ½" long wrinkled Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. A variety from the USA. Scoville Heat Units: 800,000.



### [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.



### [HP2034-10 - Zavory Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Zavory Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide elongated Habanero peppers. Peppers have no pungent, have medium thick flesh, and turn from green to red when mature. Peppers have loads of Habanero flavor but without the heat. Great in salsa, soups, and salads. Also great stuffed with cheese and baked. A variety from the USA. Scoville Heat Units: 100.

