

Jalapeno Hot Peppers

[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.



[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.



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

85 days. Capsicum annuum. (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.



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

85 days. Capsicum annuum. (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.



[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.



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

70 days. Capsicum annuum. (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.



[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.



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

80 days. Capsicum annum. 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 annum. (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.



[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.



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

85 days. Capsicum annum. (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.



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

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



[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.



[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.



[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.



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

70 days. Capsicum annum. (F1) This early maturing plant produces high yields of 4" long by 1 ½" 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 annum. 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 annum. Open Pollinated. Jalapeno Pepper. The plant produces high yields of 2" long by 1" wide Jalapeno hot peppers. Peppers are hot, have a thick wall, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Best when harvested when green. Excellent for making salsa and pickling. A variety from the USA.



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

85 days. Capsicum annum. Open Pollinated. Jalapeno Traveler Pepper. The plant produces high yields of 3" long by 1 ½" wide Jalapeno 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 annum. 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.



[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.



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

75 days. Capsicum annum. (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.



[HP2011-10 - Mammoth Jalapeno Pepper Seeds](#)

75 days. Capsicum annum. (F1) Mammoth Jalapeno Pepper. The plant produces heavy yields of huge 5" long by 2" wide Jalapeno hot peppers. Peppers are medium hot and turn from medium-dark green to red when mature, but are usually used when green. The plant has green stems, green leaves, and white flowers. Great pickling variety. It is also stuffed with cheese and baked or grilled. The plant produces peppers continuously all season long. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: PVY, TMV. Scoville Heat Units: 5,000.



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

65 days. Capsicum annum. (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 annum. (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.



[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.



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



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

70 days. Capsicum annuum. (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 annuum. 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.



[HP451-10 - Pizza Pepper Seeds](#)

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



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

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



[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.



[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.



[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.



[HP2031-10 - Telica Hot Peppers](#)

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



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

90 days. Capsicum annum. (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.

