

Serrano Hot Peppers

[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.



[HP2274-20 - Cocula Hot Peppers](#)

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



[HP2009-20 - Devil Serrano Hot Peppers](#)

73 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of very large 3 ¾" long by ½" wide Serrano hot peppers. Peppers are very hot and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. An excellent choice for home gardens, farmer's markets, market growers, greenhouses, open production, and commercial production. Disease Resistant: PVY, TEV, TMV.



[HP2010-20 - Don Picoso Hot Peppers](#)

77 days. Capsicum annuum. (F1) The plant produces heavy yields of Serrano-type hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. The plant produces peppers continuously all season long. Excellent choice for home gardens, market growers, and open field production.



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

85 days. Capsicum annuum. 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.



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

85 days. Capsicum annuum. 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.



HPLC Test Results: #5

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

85 to 110 days. Capsicum annuum. 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 annuum. (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.



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

77 days. Capsicum annuum. (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.



[HP2477-10 - Lone Ranger Hot Peppers](#)

60 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of very large 4 ½" long by 1" wide Serrano hot peppers. Peppers are medium hot, have very thick walls, and turn from glossy dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. It has an extra-long shelf life. Good foliage protecting peppers from sun-scauld. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Disease Resistant: BLS. Scoville Heat Units: 22,000.



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

85 days. Capsicum annuum. 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.



[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 annum. 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 annum. 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



[HP2256-10 - Spicy Slice Pepper Seeds](#)

65 days. Capsicum annum. (F1) Spicy Slice Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. The plant provides good leaf cover protecting it from sun-scald. Suitable for hydroponics gardening. Excellent choice for home gardens and market growers. Disease Resistance: BS, TEV. Scoville Heat Units: 6,000.



[HP2238-10 - Sureno Pepper Seeds](#)

75 days. Capsicum annum. (F1) Sureno Pepper. The plant produces good yields of large 3 ¾" long by ½" wide Serrano hot peppers. Peppers are very hot and turn from dark green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Sureno is a good substitute for Serrano Del Sol Peppers. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: PVY.

