

Cayenne Hot Peppers

[HP321-10 - Aci Sivri Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Aci Sivri Pepper. The plant produces good yields of 7 ½" long by ½" wide Cayenne hot peppers. Peppers are medium hot, have medium thin flesh, and turn from light yellowish green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying, pickling, and seasoning powder. An heirloom variety from Turkey.



[HP21-10 - Afghan Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Afghan Pepper. The plant produces good yields of 3" long by ½" wide Cayenne hot peppers. Peppers are very 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 Oriental cuisine and for making hot pepper flakes and seasoning spice powder. A variety from Afghanistan.



[HP2332-10 - Aji Cacho de Cabra Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Cacho de Cabra Pepper. The plant produces high yields of 4" long by ½" wide hot 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. Peppers were used by the Mapuche Indians to make spice seasoning Merken Merqueen. A rare variety from Chile.



[HP18-10 - Assam Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Assam Pepper. The plant produces good yields of 3 ¼" long by ½" wide hot pepper. Peppers are very hot, have thin walls, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. A variety from India.



HPLC Test Results: #5

[HP283-10 - Bangalore Torpedo Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ¼" long by ¼" wide Cayenne-type hot peppers. Peppers are hot and turn from lime green to crimson red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder and stir-fry. A variety from India. Scoville Heat Units: 30,000.



[HP1106-10 - Big Thai Pepper Seeds](#)

69 days. Capsicum annum. (F1) Big Thai Pepper. This early maturing plant produces good yields of 5" long by ½" wide hot peppers. Peppers are medium hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. A variety that matures more quickly than other Thai peppers. It dries fast on the plant. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 5,000.



[HP2494-10 - Bird's Beak Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Bird's Beak Pepper. The plant produces good yields of 4" long by ½" wide Cayenne peppers. Peppers are very hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying peppers and cooking pepper. Suitable for containers. A rare variety from the USA.



[HP432-20 - Buena Mulata Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" wide Cayenne peppers. Peppers are hot and turn from green, to purple, to orange when mature. The plant has green stems, green leaves, and white flowers. This ornamental plant is suitable for containers and borders. An heirloom traces back to Horace Pippin (1888-1946), an African-American folk artist. A rare variety from Nicaragua.



HP36-10 - Cabai Burong Pepper Seeds

90 days. Capsicum annum. Open Pollinated. Cabai Burong Pepper. The plant produces heavy yields of 2" long by ½" wide hot peppers. Peppers are hot, grow upright, 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 with a hint of lemon flavor. A variety from Malaysia.



HP40-10 - Carolina Cayenne Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Carolina Cayenne Pepper. The plant produces good yields of 5 ½" long by 1" wide Cayenne 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. Peppers are twice as hot as the normal cayenne pepper. Developed by Clemson University and the United States Department of Agriculture. A variety from the USA. Disease Resistant: N.



HP2432-20 - Cayenne Fiesta Blend Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Cayenne Fiesta Blend Pepper. The plant produces heavy yields of 4 to 7" long by ½" 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.



HP42-20 - Cayenne Large Thick Hot Peppers

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 5" long by ¾" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from the USA.



HP1561-20 - Cayenne Long Red Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Cayenne Long Red Pepper. The plant produces heavy yields of 7" long by ½" wide Cayenne peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. One of the best peppers for drying, seasoning pickles, chili, and salsa. A variety from the USA.



HP43-20 - Cayenne Long Slim Hot Peppers

75 days. Capsicum annum. 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.



[HP2000-20 - Cayenne Long Thin Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Cayenne Long Thin Pepper. The plant produces heavy yields of 5" long Cayenne peppers. Peppers are hot and turn from green to brilliant red when mature. The plant has green stems, green leaves, and white flowers. It is a perfect pepper for seasoning when dried. A variety from the USA.



[HP2246-5 - Cayennetta Pepper Seeds](#)

2012 All-America Selections Winner!

70 days. Capsicum annum. (F1) Cayennetta Pepper. This early maturing plant produces high yields of 4" long hot peppers. Peppers are hot and turn from green to glossy red when mature. Heat Tolerant. Cold Tolerant. Suitable for containers, patios, balconies, and small gardens. An excellent choice for home gardens, farmer's markets, and market growers.



[HP44-10 - Charleston Hot Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Charleston Hot Pepper. The plant produces heavy yields of 3 1/2" long by 3/4" 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.



[HP1993-10 - Cheyenne Pepper Seeds](#)

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



[HP1095-10 - Chile de Arbol de Baja California Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile de Arbol de Baja California Pepper. The plant produces good yields of 4" long hot peppers. Peppers are medium hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown on a communal farm south of Guerrero Negro. A variety from Guerrero Negro, Mexico.



[HP51-20 - Chile de Arbol Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Chile de Arbol Pepper. The plant produces good yields of 3" long by 1/2" wide Cayenne peppers. Peppers are very hot, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, spicy soups, and for drying and making seasoning spice powder. A variety from Mexico. United States Department of Agriculture, PI 438661.



[HP59-10 - Cobra Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Cobra Pepper. The plant produces high yields of 6" long by ½" wide snake shaped Cayenne peppers. Peppers are very 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. A variety from India.



[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.



HPLC Test Results: #11

[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



[HP589-20 - Cowhorn Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of large 8" long by 1" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers look like a cow's horn. These large thick-walled Cayenne peppers are hot and perfect for making hot sauce and drying for pepper flakes. An excellent choice for home gardens, farmer's markets, and market growers. Scoville Heat Units: 5,000.



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

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



[HP2317-20 - Crinkle Chili Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by ¼" wide Cayenne-type hot peppers. Peppers are extremely hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens.



HP280-20 - Dagger Pod Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces high yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are 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 drying pepper and for making seasoning spice powder. An excellent choice for home gardens. A variety from the USA.



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

HP71-10 - Dhanraj Hot Peppers

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¾" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The shape and size of peppers will vary. The plant has green stems, green leaves, and white flowers. A variety from India.



HP2184-10 - Diente de Perro Hot Peppers (Type 3)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¾" long by ½" wide hot peppers. Peppers turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Guatemala. United States Department of Agriculture PI 555636 Type 3. Scoville Heat Units: 48,000.



HP2538-10 - Dragon Cayenne Pepper Seeds

70 days. Capsicum annum. Open Pollinated. Dragon Cayenne Pepper. This early maturing plant produces high yields of 4" long by 1" wide Cayenne peppers. Peppers are hot, have thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. It is five times hotter than the Jalapeno Pepper. Excellent for stir-fry and good drying pepper for making pepper flakes and seasoning spice powder. A variety from the USA.



HP879-10 - Dragon's Claw Pepper Seeds

75 days. Capsicum annum. 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.



HP279-10 - Elephant's Trunk Hot Peppers

75 days. Capsicum annum. Open Pollinated. The plant produces high yields of 6" long by 1" wide Cayenne hot peppers. They 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. Peppers resemble an elephant's trunk. Excellent for Indian cuisine and drying pepper and for making seasoning spice powder. A variety from India. Scoville Heat Units: 6,000.



HP2357-10 - Esplette Pepper Seeds

75 days. Capsicum annum. Open Pollinated. Esplette Pepper. The plant produces good yields of 4 ½" long by 1 ¼" 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. Peppers are sweet with a smidge of heat. Excellent drying pepper for making Paprika Powder. An heirloom variety from Spain.



[HP1035-10 - Fil Fil Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 6 ½" long by ¾" wide Cayenne hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture, PI 142838. A variety from Iran. Scoville Heat Units: 5,000.



HPLC Test Results: #9

[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.



[HP2359-10 - Gochugaru Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Gochugaru Pepper. The plant produces good yields of 4 ½" 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. Peppers are super sweet with heat. Excellent drying pepper for making Paprika Powder and used to make kimchi. A variety from Korea.



[HP2252-20 - Gong Bao Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces high yields of 5" long hot peppers. Peppers turn from green to red when mature. These slender thin-walled peppers can be eaten fresh, dried, or used in Chinese dishes. It is named after the popular Chinese dish. The plant produces continuously all season long. Suitable for containers. Scoville Heat Units: 9,000.



[HP1076-10 - Gekikara Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4 ½" long by ½" wide Cayenne-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 stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from Japan.



[HP90-10 - Goat Horn Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Goat Horn Pepper. The plant produces good yields of 5" long by 1 ¼" wide Cayenne 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 drying peppers for making chile powder. Also known as Sweet Spanish Long. United States Department of Agriculture, PI 321003. Scoville Heat Units: 50,000. A variety from Spain.



[HP91-20 - Golden Cayenne Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 6" long by 1" wide Cayenne hot peppers. Peppers are hot, have medium-thin flesh, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA. Scoville Heat Units: 50,000.



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

85 days. Capsicum annuum. 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.



[HP105-20 - Hanoi Red Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot, have medium-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 hot pepper flakes and seasoning spice powder. A variety from the marketplaces in Hanoi, Vietnam.



[HP2364-10 - Himo Togarishi Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Himo Togarishi Pepper. The plant produces high yields of 5" long by ½" wide Cayenne peppers. Peppers are medium 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. Excellent for frying and stir-fry. A variety from Japan.



[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.



[HP112-10 - Hot Portugal Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Hot Portugal Pepper. The plant produces heavy yields of 6" long by ¾" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green to glossy scarlet red when mature. The plant has green stems, green leaves, and white flowers. Excellent for drying, roasting, and stir-frying. United States Department of Agriculture, NSL 6034. A variety from Portugal. Scoville Heat Units: 50,000.



[HP1916-20 - Iberia Cayenne Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 5" long by ½" wide Cayenne-type hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. A variety from Portugal and Spain region.



[HP1016-20 - Indian Hot Peppers](#)

90 days. Capsicum annuum. The plant produces good yields of 7" long by ¾" wide Cayenne-type hot peppers. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-frying and drying for making seasoning spice powder and pepper flakes. A variety from the markets in India.



HPLC Test Results: #12

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

75 days. Capsicum annuum. 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.



[HP2220-10 - Japones Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Japones Pepper. The plant produces good yields of 3" x ¾" Cayenne peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A good drying pepper for making seasoning spice powder, pepper flakes, and stir-fry. Excellent choice for home gardens and market growers. A variety from Japan.



[HP1927-10 - Jersey Long Hots Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Jersey Long Hots Pepper. The plant produces high yields of 10" long by 1 1/2" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. A good drying pepper for making seasoning spice powder. Excellent for frying, roasting, and stir-fry. A variety from the USA.

[HP1346-20 - Korean Long Green Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 4 1/2" long by 3/4" wide 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 for frying, roasting, and cooking. Perfect choice for home gardens and market growers. A variety from South Korea. United States Department of Agriculture, PI 508433.



[HP292-20 - Kung Pao Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces high yields of 5" long by 1/2" wide hot Cayenne-type peppers. Peppers are medium hot, have thin walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making Kung Pao Chicken, beef dishes, and stir fry dishes. An excellent choice for home gardens and Farmer's Markets. Scoville Scoville Heat Units: 10,000



HPLC Test Results: #3

[HP1085-10 - Lal Mirch Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Lal Mirch Pepper. The plant produces good yields of 2 1/2" long by 1/2" wide Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white stems. A variety from India.



[HP621-20 - Joe's Long Cayenne Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Joe's Long Cayenne Pepper. The plant produces good yields of 11" long by 3/4" wide hot peppers. Peppers are very hot and turn from green to bright red when mature. Excellent for making pepper flakes and hot sauce. A variety from Calabria, Italy.



[HP2449-10 - Korean Shishito Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2 1/2" long by 3/4" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stir-fry and cooking pepper. A variety from South Korea.



[HP2520-10 - Lady Hermit Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Lady Hermit Pepper. The plant produces heavy yields of 6" long by 3/4" wide hot 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. A good drying pepper for making seasoning spice powder and making gochugaru. Excellent for stir-fry and frying. A rare variety from South Korea.



[HP2521-10 - Malawi Piquante Pepper Seeds](#)

85 days. Capsicum frutescens. Open Pollinated. Malawi Piquante Pepper. The plant produces good yields of 1 1/2" long by 1 1/2" wide hot peppers. Peppers are mildly 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 stuffing. Also known as Peppadew Pepper. A rare variety from South Africa.



[HP1957-20 - Maule's Red Hot Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Originating from the William Maule Seed Company of Philadelphia. Excellent for making hot sauce or dried to make crushed pepper flakes. A variety from Pennsylvania, USA.



[HP152-20 - Mesilla Hot Peppers](#)

85 days. Capsicum annuum. (F1) The plant produces good yields of 10" long Cayenne-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA. Disease Resistant PVY, TEV, TMV.



[HP2372-10 - Mombasa Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Mombasa Pepper. The plant produces high yields of 6" long by 1/2" 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 hot pepper flakes and seasoning spice powder. A rare variety from Africa.



[HP845-10 - New Delhi Long Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. New Delhi Long Pepper. The plant produces good yields of 4" long by 1/2" wide hot 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 for stir-fry. Great drying pepper for making hot pepper flakes and seasoning spice powder. A variety from India.

[HP2260-10 - NuMex April Fool's Day Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. NuMex April Fool's Day Pepper. The plant produces high yields of Cayenne peppers. Peppers are hot and turn from purple to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2258-20 - NuMex Cinco de Mayo Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long thin Cayenne-type hot peppers. Peppers are hot, grow upright, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible dwarf ornamental plant suitable for containers. Developed by the New Mexico State University. A variety from New Mexico, USA.



[HP2259-20 - NuMex Las Cruces Cayenne Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of long cayenne hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA. Disease Resistance: BCTV.



[HP170-20 - NuMex Sunburst Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 1/4" long by 3/4" wide Cayenne hot peppers. Peppers grow upright and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Developed by New Mexico State University. A variety from New Mexico, USA.



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

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



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

85 days. Capsicum annum. 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.



[HP452-20 - Purple Cayenne Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Purple Cayenne Pepper. The plant produces good yields of 2 ¾" long by ½" wide Cayenne hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from pale yellow, to purple, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa and for making hot pepper flakes and seasoning spice powder. A variety from the USA.



[HP272-20 - Pusa Jwala Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has light green stems, light green leaves, and white flowers. A variety from India.



HPLC Test Results: #6

[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.



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

2018 All-America Selections Winner!

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



[HP2431-20 - Red Flame Pepper Seeds](#)

80 days. Capsicum annum. (F1) Red Flame Pepper. The plant produces heavy yields of 6 ½" long Cayenne peppers. Peppers are hot, have thin walls, and turn from green to bright crimson red when mature. The plant has green stems, green leaves, and white flowers. A perfect pepper for seasoning when dried. It dries very quickly. Also great for making Ristras. A variety from the USA.



[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.



[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.



[HP2199-10 - Sadabahar Hot Peppers](#)

60 days. Capsicum annum. Open Pollinated. This early maturing plant produces high yields of Cayenne-type hot peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from India.



[HP2091-10 - Skyline Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Skyline Pepper. The plant produces high yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Asian dishes. United States Department of Agriculture PI 508435. A variety from South Korea.



[HP2529-10 - Spaghetti Albino Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Spaghetti Albino Pepper. The plant produces high yields of 10" long by ½" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A stunning looking plant where the peppers look like spaghetti covered in a tomato sauce. Excellent for pickling, chili, and salads. A rare variety from South Africa. Scoville Heat Units: 8,500.



[HP274-10 - Suryankhi Cluster Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Suryankhi Cluster Pepper. The plant produces good yields of 2 ¼" long by ½" wide Cayenne peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green to dark red when mature. The plant has green stems with little purple markings, green leaves, and white flowers. Excellent for stir-fry, Indian cuisine, and for making hot pepper flakes and seasoning spice powder. A variety from India. Scoville Heat Units: 68,602.



[SP201-20 - Sweet Cayenne Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Sweet Cayenne Pepper. The plant produces high yields of giant 12" long by ¾" wide Cayenne sweet peppers. Peppers are very sweet, have medium thin flesh, and turn from green, to orange, to crimson red when mature. The plant has green stems, green leaves, and white flowers. The plant is loaded with amazingly long Cayenne peppers. Excellent drying pepper for making pepper flakes and seasoning spice powder. Excellent for stir fry. Enjoy the Cayenne pepper without the heat! Excellent choice for home gardens. A variety from the USA.



HPLC Test Results: #10

[HP628-10 - Szechuan Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Szechuan Pepper. The plant produces good yields of 5" 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 for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. Asian Vegetable & Development Center, Taiwan. PBC 74. A variety from Taiwan.



[HP233-10 - Takanotsume Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Takanotsume Pepper. This early maturing plant produces good yields of 3" long by ¼" wide Cayenne peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Also known as Hawk Claw Chile because of its talon shape. It is one of the most popular varieties in Japan. Excellent for Oriental cuisine and for making hot pepper flakes and seasoning spice powder. United States Department of Agriculture PI 593483. A variety from Japan.



[HP2392-10 - Thai Burapa Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Thai Burapa Pepper. The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from lime green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



[HP244-10 - Thai Dragon Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Thai Dragon Pepper. The plant produces good yields of 2 ½" long by ½" wide 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. Used in Thai and Vietnamese cuisine. An excellent choice for home gardens and market growers. Scoville Heat Units: 100,000.



[HP2393-10 - Thai Giant Orange Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Thai Giant Orange Pepper. The plant produces good yields of 4" long by ¾" wide Cayenne peppers. Peppers are medium hot, have thin flesh, grow upright in clusters, and turn from pale green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



[HP2307-20 - Thai Hot Culinary Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Thai Hot Culinary Pepper. The plant produces high yields of 3 ½" long by ¾" wide Cayenne peppers. Peppers are very hot, grow in clusters upright, and turn from medium green to dark red when mature. The plant has green stems, green leaves, and white flowers. Peppers are thin walls and easily dried. Peppers are very flavorful and perfect for cooking. A beautiful edible dwarf ornamental plant.



[HP827-10 - Thai Orange Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Thai Orange Pepper. The plant produces heavy yields of 2" long by ¼" wide 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 cooking pepper and stir-fire. A rare variety from Thailand.



[HP243-20 - Thai Pepper Seeds \(Strain 1\)](#)

85 days. Capsicum annum. Open Pollinated. Thai Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers can be dried and used for making hot pepper sauce. Peppers are used in many Oriental dishes. A beautiful ornamental pepper plant that is suitable for border planting and containers. A variety from Thailand. United States Department of Agriculture, PI 547069.



[HP869-10 - Thai Red Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. Thai Red Pepper. The plant produces heavy yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grow upright in clusters, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



[HP403-10 - Thai Yellow Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. Thai Yellow Pepper. The plant produces good yields of 2 ½" long by ½" wide hot peppers. Peppers are very hot, have thin flesh, grows upright in clusters, and turn from green to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. A variety from Thailand.



[HP2534-10 - Thunder Mountain Longhorn Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Thunder Mountain Longhorn Pepper. The plant produces good yields of 15" 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 for stir-fry, pepper flakes, and for making seasoning spice powder. A rare variety from Guizhou, China. Scoville Heat Units: 40,000.



[HP259-10 - Yatsufusa Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Yatsufusa Pepper. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. One of the most popular peppers in Japan. Perfect for cooking or drying. A variety from Japan.



HP881-10 - Yellow Bedder Hot Peppers

65 days. *Capsicum annuum*. Open Pollinated. This early maturing plant produces good yields of 3 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to golden-yellow when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental plant. Perfect for indoor plants, containers, pots, patio, and border and rock gardens. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. An excellent choice for home gardens. A variety from Macedonia. United States Department of Agriculture, PI 357583.

