

# Collector's & Enthusiast Hot 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 ¼" long by 1 ¼" 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 ½" 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.



### [HP320-10 - Achar Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Achar Pepper. The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to deep red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and seasoning spice. United States Department of Agriculture, PI 640826. A rare variety from India.



**HPLC Test Results: #14**

### [HP1828-10 - Acoma Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Acoma Pepper. The plant produces good yields of 4" long by 1 ½" wide hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers.



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

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



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

85 days. Capsicum annuum. 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 annuum. 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.



### [HP358-10 - African Fish Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. African Fish Pepper. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from cream white with green stripes, to orange with brown stripes, then to red when mature. The plant has variegated leaves. An African-American heirloom from the Philadelphia/Baltimore/DC region. The famous seasoning used in Crab Houses around the Chesapeake Bay. Peppers were dried and used as a spice to make a cream sauce for shellfish. This variety is thought to have been brought to America from Africa in the 1800s. Scoville Heat Units: 13,500.



### [HP1-10 - African Pequin Pepper Seeds](#)

90+ days. Capsicum annum. Open Pollinated. African Pequin Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Good for drying. A rare variety from Sudan. United States Department of Agriculture, PI 555649.



**HPLC Test Results: #11**

### [HP3-10 - Aji Benito Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Benito Pepper. The plant produces high yields of 1 ½" long by 1" wide hot peppers. Peppers are hot and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with greenish yellow markings. A rare variety from Bolivia.



**HPLC Test Results: #14**

### [HP4-20 - Aji Brown Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Brown Pepper. The plant produces good yields of 7" long by 1 ¼" wide hot peppers. Peppers are mildly hot and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning powder. A variety from Peru.



**HPLC Test Results: #14**

### [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.



### [HP1207-10 - Aji Amarillo Pepper Seeds \(Strain 1\)](#)

100+ days. Capsicum baccatum. Open Pollinated. Aji Amarillo Pepper. The plant produces good yields of 5" long by 1 ¼" wide hot 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 with greenish yellow markings. A variety from Peru.



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

90 days. Capsicum baccatum. Open Pollinated. Aji Bolivian Marble Pepper. The plant produces good yields of ½" long by ½" wide round hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Bolivia.



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

90 days. Capsicum frutescens. Open Pollinated. Aji Caballero Pepper. The plant produces high yields of ¾" long by ¼" wide hot peppers. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco Pepper. Perfect for making hot sauce and pepper flakes, Excellent choice for home gardens. A rare variety from Puerto Rico.



### [HP2329-10 - Aji Cachucha Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Cachucha Pepper. The plant produces high yields of 1 ¾" long by 1 ¼" wide pendant-shaped hot peppers. Peppers are mildly hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent seasoning pepper with flavor and aroma similar to a Habanero pepper, but without the heat. A variety from Cuba.



### [HP5-10 - Aji Cito Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Cito Pepper. The plant produces good yields of 2" long by ½" wide hot peppers. Peppers are very hot, have medium thin flesh, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. Excellent drying pepper for making hot pepper flakes and seasoning spice powder. Excellent choice for home gardens. A variety from South America.



### [HP22-20 - Aji Colorado Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Colorado Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to shiny orange-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 La Paz, Bolivia.



### [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**

### [HP1299-10 - Aji Dulce Pepper Seeds \(Strain 2\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Pepper. The plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled hot peppers. Peppers turn from green to orange, to red when mature. The plant has green stems, light green leaves, and white flowers. Peppers have little or no heat but have the same flavor as the Habanero. A popular variety used in dishes in Central and South America.



### [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.



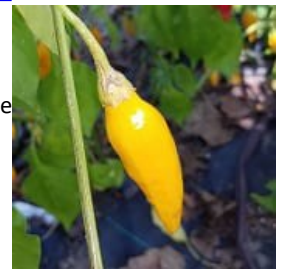
### [HP2490-10 - Aji Dulce Yellow Pepper Seeds](#)

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.



### [HP487-10 - Aji Habanero Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Aji Habanero Pepper. The plant produces high yields of 2 ½" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green, to yellow, to yellow-orange 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 Mexico.



### [HP23-10 - Aji Limo Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Limo Pepper. The plant produces good yields of 2 ½" long by 1" wide hot peppers. Peppers are very hot and turn from pale yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Peru.



### [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.



### [HP154-20 - Aji Mirasol Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Aji Mirasol Pepper. The plant produces good yields of 4 ¼" long by ¾" wide hot peppers. Peppers are medium hot, grow upright in clusters, have medium-thick flesh, and turn from green to red when mature. It has a pungent flavor with a hint of strawberry. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. The Spanish name of the pepper means "Looking at the Sun". A variety from Mexico. United States Department of Agriculture, PI 188472.



### [HP1068-10 - Aji Mono Hot Peppers](#)

90 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Word meaning "Monkey Chile". A variety from the jungles of Peru.



### [HP2193-20 - Aji Norteno Pepper Seeds](#)

90 days. Capsicum baccatum. Open Pollinated. Aji Norteno Pepper. The plant produces high yields of 3 to 4" long hot peppers. Peppers are hot and turn from green to orange-red and yellow when mature. The plant has green stems, green leaves, and white flowers. Peppers possess a fruity flavor of moderate pungency that is great with seafood dishes. A variety from Northern Peru.



### [HP780-10 - Aji Omnicolor Pepper Seeds](#)

85 days. Capsicum baccatum. Open Pollinated. Aji Omnicolor Pepper. The plant produces high yields of 2 ½" long by ½" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from light yellow purple, to orange, 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. This is a very attractive ornamental pepper plant. Suitable for containers, pots, patios, borders, and rock gardens. United States Department of Agriculture, PI 215739. A variety from Peru.



**HPLC Test Results: #5**

### [HP425-10 - Aji Panca Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Panca Pepper. The plant produces good yields of 5 ¾" long by 1" wide hot peppers. Peppers are mildly hot, have medium thin flesh, turn from green to deep brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have rich flavor with little heat. Excellent for Mexican cuisine and making mole sauces. A variety from Peru.



### [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.



### [HP1603-10 - Aji Rojo Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Aji Rojo Pepper. The plant produces high yields of 5" long by 1" wide hot peppers. Peppers are hot, have medium-thick flesh, and turn from green to deep orange when mature. The peppers are very mild at the green stage. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, stir-frying, and canning. This was a favorite variety during the Inca Empire. A variety from Peru.



### [HP1850-10 - Aji Yellow Pepper Seeds \(Strain 2\)](#)

90 days. Capsicum chinense. Open Pollinated. Aji Yellow Pepper. The plant produces high yields of 2" long by 1" wide elongated Habanero hot peppers. Peppers are hot, have medium thin flesh, and turn from light green, to yellow, to golden yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and hot sauce. A variety from Peru.



### [HP261-10 - Aji Yuquitania Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Aji Yuquitania Pepper. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to shiny red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine. A variety from Mexico.



### [HP24-20 - Almapaprika Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Almapaprika Pepper. The plant produces good yields of 2" long by 2" wide hot cherry peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from pale yellow to orange to red when mature. Excellent for making Hungarian Paprika. Also known as Alma Paprika Pepper and Hungarian Apple Pepper. United States Department of Agriculture, PI 543809. A variety from Hungary. Scoville Heat Units: 10,000.



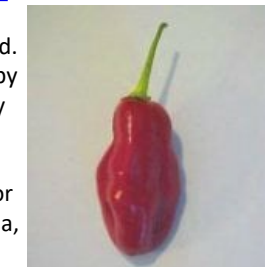
### [HP2470-20 - Altiplano Pepper Seeds](#)

77 days. Capsicum annum. (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.



### [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.



### [HP482-20 - Ammazzo Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of small ½" long by 1" wide hot peppers. Peppers are medium hot, grow upright in clusters, have medium-thick flesh, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Peppers resemble red marbles. A beautiful ornamental pepper plant. A variety from Italy.



### [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.



### [HP328-10 - Ancho Gigantia Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Ancho Gigantia Pepper. The plant produces good yields of 6" long by 3" wide Jumbo Ancho Poblano peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine, roasting, seasoning spice powder, and making mole sauces. A variety from the USA.



### [HP1999-20 - Ancho Grande Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 4" long by 3" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Perfect for making Rellenos. Excellent for making chili powder.



### [HP695-10 - Ancho L Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Ancho L Pepper. The plant produces high yields of large 6" long by 3" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine. stuffing, roasting, and making seasoning spice powder and mole sauces. A variety from the USA.



### [HP270-10 - Ancho Mexican Large Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide Ancho hot peppers. Peppers are mildly hot, have medium-thick flesh, and turn from dark green to dark red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, moles, seasoning powder, and roasting. A variety from Mexico. Scoville Heat Units: 1,391.



### [HP1888-20 - Ancho Poblano Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Ancho Poblano Pepper. The plant produces good yields of Poblano peppers. Peppers are mildly hot and turn from dark green to dark red when mature. The plant has green stems, green stems, and white flowers. Used for making Chiles Rellenos. Also dried and ground to make chili powder. Called Ancho when dried. Poblano when fresh. A variety from Mexico.





### [HP1272-10 - Angkor Sunrise Hot Peppers](#)

100+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from cream to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco plant. Excellent for making hot sauce. Suitable for containers. A variety from Cambodia.



### [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**

### [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.



### [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.



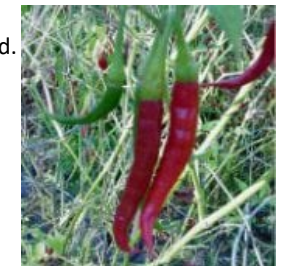
### [HP16-10 - Arrivivi Gusano Pepper Seeds](#)

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.



### [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**

### [HP19-10 - Aurora Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Aurora Pepper. The plant produces good yields of 1 ½" long by ¾" wide Pequin peppers. Peppers are very hot, have medium thick flesh, grow upright, and turn from green, to lavender, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This beautiful plant will brighten up your garden. Excellent for making colorful vinegar and pickles. An ornamental variety is suitable for containers. A variety from the USA.



### [HP2333-10 - Ausilio Thin Skin Italian Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ausilio Thin Skin Italian Pepper. The plant produces high yields of 5" long by 2 ½" wide hot peppers. Peppers are medium hot, have thick flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, stir-fry, and canning. A variety from Italy.



### [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.



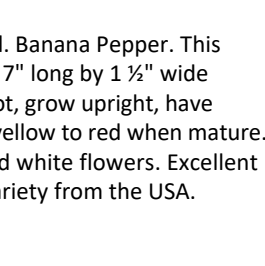
### [HP330-10 - Bahamian Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Bahamian Pepper. The plant produces good yields of 2 ½" long by ¼" wide hot 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. Excellent for making hot sauce, hot pepper flakes, and seasoning spice powder. Suitable for containers. A rare variety from the Bahamas.



### [HP2335-10 - Banana Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Banana Pepper. This early maturing plant produces high yields of 7" long by 1 ½" wide Banana hot peppers. Peppers are medium hot, grow upright, have medium thick flesh, and turn from greenish yellow to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, stuffing, grilling, and pickling. A variety from the USA.



### [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.



### [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.



### [HP2337-20 - Barker's Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Barker's Pepper. The plant produces high yields of 7" long by 2" wide Anaheim 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 stuffing, frying, roasting, stir-fries, and canning. It is the hottest of the Anaheim peppers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



### [HP25-20 - Bellengrath Gardens Purple Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Bellengrath Gardens Purple Pepper. The plant produces good yields of small ¾" long by ¼" wide hot peppers. Peppers are hot and turn from purple-green, to dark purple, to orange, to red with purple-orange undertones, to red when mature. Excellent for making vinegar and pickles. The plant has green leaves with a purple tint, purple stems, and white flowers with purple tips. A beautiful ornamental plant for your garden. This variety is named after the famous garden in Mobile, Alabama, USA. Scoville Heat Units: 50,000.



### [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.



### [HP652-10 - Berbere Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are mildly hot, grow upright, have medium-thin flesh, and turn from green to orange-red when mature. The plant has light green stems, light green leaves, and white flowers. Excellent for pickling, and making hot sauce and seasoning spice powder. A variety from Ethiopia. Scoville Heat Units: 713.



### [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.



### [HP2537-10 - Big Boss Man Pepper Seeds](#)

75 days. Capsicum annum. (F1) Big Boss Man Pepper. The plant produces high yields of 7" long by 3" wide Ancho peppers. Peppers are medium hot, have thick flesh, and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying and stuffing. A variety from the USA. Disease Resistant: TMV.



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

69 days. Capsicum annum. (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.



### [HP2340-20 - Big Jim Pepper Seeds](#)

78 days. Capsicum annum. Open Pollinated. Big Jim Pepper. The plant produces high yields of 12" long by 2" wide Anaheim 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 stuffing, frying, roasting, stir-fries, canning, enchilada sauce, and Chiles Rellenos. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, United States of America. Scoville Heat Units: 4,000.



### [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.



### [HP1989-10 - Biggie Chile Hot Peppers](#)

68 days. Capsicum annum. (F1) This early maturing plant produces high yields of 9" long Anaheim hot peppers. Peppers grow upright and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Big Chili, but with early maturity, higher production, and impressive thick-walled peppers. The stronger plants offer better sun protection. Suitable for home gardens, farmer's markets, market growers, and commercial production. A variety from the United States of America. Disease Resistant: PMV. Scoville Heat Units: 500.



### [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 annuum. 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.



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

85 days. Capsicum annuum. 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.



### [HP1609-10 - Bird's Eye Yellow Pepper Seeds](#)

90+ days. Capsicum annuum. Open Pollinated. Bird's Eye Yellow Pepper. The plant produces heavy yields of ¾" long by ½" wide Tepin 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. Excellent drying peppers and cooking pepper. A rare variety from the USA.



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

90 days. Capsicum annuum. 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.



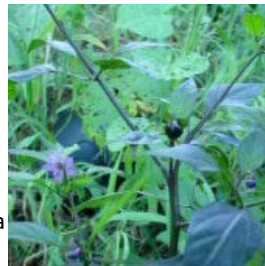
### [HP2041-10 - Black Cobra Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long hot peppers. Peppers are hot and turn from black to red when mature. The plant has green stems with a purple tint, green leaves with purple tint, and white flowers. A beautiful edible ornamental pepper plant suitable for indoor containers. A very rare variety from the USA. Scoville Heat Units: 40,000.



### [HP1175-10 - Black Cuban Pepper Seeds](#)

100 days. Capsicum annuum. Open Pollinated. Black Cuban Pepper. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot, have thin flesh, grow upright, and turn from dark purple black to red when mature. The plant has purple green stems, purple leaves with a tint of green, and violet flowers. A beautiful ornamental plant. A variety from Cuba. Scoville Heat Units: 50,000.



### [HP115-20 - Black Hungarian Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Black Hungarian Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from dark purple (almost black) to orange red when mature. The plant has green leaves with purple veins, dark purple stems, and violet colored flowers. Excellent for making paprika, salsa, and pickling. A beautiful ornamental plant. A variety from Hungary. Scoville Heat Units: 10,000.



### [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.



### [HP1897-10 - Black Pearl Hot Peppers](#)

#### **2006 All-America Selections Winner!**

90 days. Capsicum annuum. (F1) The plant produces good yields of shiny black ornamental hot peppers. Peppers are hot, grow upright, and turn from black to red when mature. The plant has black leaves, black stems, and white flowers. Does well in regions where there are high heat and humidity. A beautiful ornamental pepper plant suitable for indoor pots. Scoville Heat Units: 30,000.



### [HP985-10 - Black Prince Pepper Seeds](#)

85 days. Capsicum annuum. 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.



### [HP2536-10 - Blazing Banana Pepper Seeds](#)

75 days. Capsicum annuum. (F1) Blazing Banana Pepper. The plant produces high yields of 9" long by 1 ½" wide Banana peppers. Peppers are hot, have thick flesh, and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, grilling, soups, salsa, and stews. A variety from the USA. Disease Resistant: BLS



### [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.





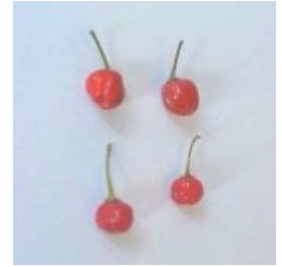
### [HP2343-10 - Bod'e Amarela Pepper Seeds](#)

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



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

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



### [HP33-10 - Boldog Hungarian Spice Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Boldog Hungarian Spice Pepper. The plant produces good yields of 5" long by 1 ½" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to dark red. The plant has green stems, green leaves, and white flowers. This pepper has a richer taste than most paprika peppers. It has a sweet spicy flavor. Excellent for making genuine Hungarian Paprika Powder. The town of Boldog is in a well known spice pepper district northeast of Budapest, Hungary. An excellent choice for home gardens. A variety from Hungary. Scoville Heat Units: 1,000.



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

85 days. Capsicum annuum. Open Pollinated. Bolivian Rainbow Pepper. The plant produces good yields of small ¾" long by ½" wide Piquin peppers. Peppers are hot, grow upright, have thin flesh, and turn from purple, to cream-yellow, to orange, to red when mature. The plant has green stems with purple tint, green leaves with purple tint, and purple flowers. A beautiful ornamental pepper plant with all color stages on the plant at the same time. The peppers are edible. Excellent drying pepper for making seasoning powder. Suitable for containers. A variety from Bolivia. Scoville Heat Units: 29,500.



### [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.



### [HP2541-10 - Brazilian Starfish Yellow Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Brazilian Starfish Yellow Pepper. The plant produces good yields of 2" long by 2 ½" wide hot peppers. These star shaped or saucer shaped peppers are 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 for stir-fry, hot sauce, and good drying pepper for making pepper flakes and seasoning spice powder. A rare variety from Brazil. Scoville Heat Units: 50,000.



**HPLC Test Results: #8**

### [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.



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

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¼" 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.



### [HP34-20 - Bulgarian Carrot Pepper Seeds](#)

85 days. Capsicum annuum. 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 picking. Scoville Heat Units: 180,000.



### [HP36-10 - Cabai Burong Pepper Seeds](#)

90 days. Capsicum annuum. 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.



### [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 mildy 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, grow 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.



### [HP2222-10 - Calico Pepper Seeds](#)

90 days. Capsicum annum. (F1) Calico Pepper. The plant produces good yields of ornamental hot peppers. Plants are hot and turn from purple to red when mature. The plant has green, purple, and white leaves. A lovely ornamental variety. Suitable for container gardening, pots, patios, and small gardens. An excellent choice for home gardens.



### [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.



### [HP2501-10 - Candlelight Mutant Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Candlelight Mutant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green spindly leaves, and white flowers. A beautiful ornamental plant for indoor pots. A rare variety from the USA.



### [HP341-20 - Candlelight Pepper Seeds](#)

#### **1983 All-America Selections Winner!**

85 days. Capsicum annum. (F1) Candlelight Pepper. The plant produces good yields of 1 ½" long by 1" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light yellowish green, to orange, to bright red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental plant for indoor pots. A variety from the USA. United States Department of Agriculture PI 593565.



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

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



### [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 ¾" 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.



### [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.



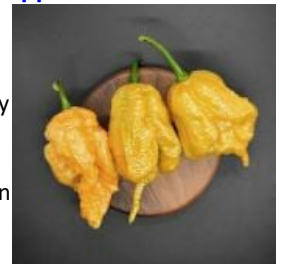
### [HP2287-10 - Carolina Reaper Chocolate Hot Peppers](#)

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 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 ½" 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.



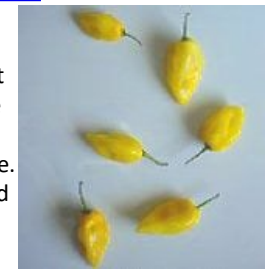
### [HP2288-10 - Carolina Reaper Yellow Pepper Seeds](#)

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.



### [HP1852-10 - Carolina Yellow Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Carolina Yellow Pepper. The plant produces good yields of 2" long by 1 1/4" wide Habanero peppers. Peppers are very hot and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers.



### [HP897-20 - Cascabel Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 1/4" long by 1 1/4" wide globe-shaped hot peppers. Peppers are medium-hot, have thin skin, and turn from dark green to dark red when mature. The plant has green stems, green leaves, and white flowers. It is in dried form when seeds rattle inside the pods. Excellent drying pepper for making seasoning spice powder. A variety from the regions of Jalisco and Guerrero, Mexico. United States Department of Agriculture, PI 281383.



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

85 days. Capsicum annum. 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 annum. Open Pollinated. The plant produces good yields of 1" long by ½" 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 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.



### [HP43-20 - Cayenne Long Slim Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 6" long by ¾" 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.



### [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.



### [HP1136-10 - Cayman Hot Peppers \(Yellow\)](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of hot peppers. Peppers are very hot and turn from green to yellow-orange when mature. The plant has green stems, green leaves, and white flowers. It is a small bell pepper shape with a habanero taste. A variety from the Cayman Islands.

### [HP891-20 - Centennial Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Centennial Pepper. The plant produces heavy yields of ¾" long by ½" wide hot peppers. Peppers are medium hot, grow upright, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and purple flowers. A beautiful edible ornamental plant. Scoville Heat Units: 5,000.



### [HP876-10 - Centennial Rainbow Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinating. Centennial Rainbow Pepper. The plant produces high yields of 1 ¼" long by ½" wide Pequin peppers. Peppers are hot, have medium thin flesh, grow upright, and turn from cream, to purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A very beautiful ornamental pepper plant. Suitable for containers, pots, patios, window boxes, and borders/rock gardens. A variety from the USA.



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

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



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

85 days. Capsicum annum. Open Pollinated. Charleston Hot Pepper. The plant produces heavy yields of 3 ½" long by ¾" 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.



### [HP345-10 - Cherry Tart Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Cherry Tart Pepper. The plant produces good yields of 1 ½" long by 1 ½" wide Cherry peppers. Peppers are hot, have very thick flesh, turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, stuffing, and canning. A variety from the USA. Scoville Heat Units: 30,000.



### [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.



### [HP303-10 - Chi-Chien Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Chi-Chien Pepper. The plant produces good yields of 2 ¼" long by ½" wide hot peppers. Peppers are very hot, grow upright in clusters, have thin flesh, and turn from green, to orange, to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fries, and for making hot pepper flakes and seasoning spice powder. A variety from China. Scoville Heat Units: 70,000.



### [HP873-10 - Chilcostle Rojo Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6" long by 1 ¼" wide hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to brownish red, to red when mature. The plant has green stems with dark purple markings, green leaves, and white flowers. Excellent for making Mexican cuisine and moles. A variety from Oaxaca, Mexico. Scoville Heat Units: 30,000.



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

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



### [HP1348-10 - Chile Bolito Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile Bolito Pepper. The plant produces good yields of ¾" long by 1" wide cherry hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent variety for pickling. United States Department of Agriculture PI 592805. A variety from California, USA.



### [HP2073-10 - Chile Criollo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile Criollo Pepper. The plant produces good yields of 4 ½" long by ¾" wide hot peppers. Peppers are hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture PI 566811. A variety from Chalcatzingo, Mpio. Jonacatepec, Edo. de Morelos, Mexico.

### [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 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 for Mexican cuisine, spicy soups, and for drying and making seasoning spice powder. A variety from Mexico. United States Department of Agriculture, PI 438661.



### [HP1043-10 - Chile de Comida Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile de Comida Pepper. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, frying, and stir-fries. A variety from Mexico.



### [HP52-20 - Chile Grande Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Chile Grande Pepper. The plant produces good yields of 3" long by 1 ¼" wide Anaheim peppers. Peppers are hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. A large Anaheim that's great for fresh salsas. Excellent choice for home gardens, market growers, and open field production. A variety from the USA.



### [HP1260-20 - Chile Indio Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 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 is found in the marketplaces at Ticulmpio, Yucatan, Mexico. United States Department of Agriculture, PI 574549.



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

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



### [HP1053-10 - Chilhuacle Amarillo Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Chilhuacle Amarillo Pepper. The plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have thin flesh, and turn from green to orange yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine and making mole sauces. A variety from Oaxaca, Mexico.



### [HP890-10 - Chilhuacle Rojo Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Chilhuacle Rojo Pepper. The plant produces good yields of 4" long by 2" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to deep maroon red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Mexican cuisine and making mole sauces. A variety from Oaxaca, Mexico. Scoville Heat Units: 1,000.



### [HP1138-10 - Chilly Chili Pepper Seeds](#)

#### **2002 All-America Selections Winner!**

90 days. Capsicum annuum. (F1) Chilly Chili Pepper. The plant produces high yields of 2" long hot peppers. Peppers are hot, grow upright, and turn from greenish yellow, to orange, to red when mature. A beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens.



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

100+ days. Capsicum annuum. Open Pollinated. Chiltepin Pepper. The plant produces good yields of ¼" long by ¼" wide pea shaped hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. A variety from Mexico. United States Department of Agriculture, PI 511887.



### [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.



### [HP483-10 - Chinese Five Color Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ¼" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple, to cream, to pale yellow, to orange, to red when mature. The plant has green stems with purple markings, green leaves with purple veins, and purple flowers. A very beautiful ornamental plant. Perfect for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from China. Scoville Heat Units: 30,000.



Lot No: R

Germination: 85%

Test Date: 05/23

### [HP57-10 - Chinese Multi Color Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Chinese Multi Color Pepper. The plant produces good yields of 1" long Piquin peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from purple, to cream, to yellow, to orange, then red when mature. The plant has beautiful dark purplish green leaves. A beautiful ornamental house plant. A variety from China.

### [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.



### [HP46-10 - Chocolate Cherry Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Chocolate Cherry Pepper. The plant produces high yields of 1 ½" long by 1 ½" wide Cherry hot peppers. Peppers are medium hot, have very thick flesh, grow upright, and turn from green to dark chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have thick flesh which makes it excellent for pickling. An excellent choice for home gardens.



### [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**

### [HP509-10 - Christmas Bell Hot Peppers](#)

100 days. Capsicum baccatum. Open Pollinated. The plant produces good yields of 2" long by 2" wide bell-shaped hot peppers. Peppers have a mild spicy flavor and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. It looks like a Christmas Bell ornament. A variety from the Netherlands. United States Department of Agriculture, PI 273420.



### [HP1866-20 - Ciliegia Picante Hot Peppers](#)

80 days. Capsicum annuum. Open Pollinated. The plant produces good yields of ¾" diameter Cherry hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffed, pickled or used fresh in salads. Suitable for containers. A variety from Italy.



### [HP2509-10 - Coban Orange Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Coban Orange Pepper. This small plant produces good yields of 1" long by ¾" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder. It is similar to the Coban Pepper, but maturing to orange instead of red. A variety from Guatemala. Scoville Heat Units: 50,000.

### [HP872-20 - Cobincho Hot Peppers](#)

120 days. Capsicum exile. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are medium hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A very rare variety that grows in the wild. Scoville Heat Units: 15,000.



### [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.



### [HP2351-10 - Coffee Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Coffee Pepper. The plant produces good yields of 4 ½" long by 1 ¼" wide pendant shaped hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to reddish-brown when mature. The plant has green stems, green leaves, and white flowers. Peppers have a sweet licorice flavor. Excellent for making chocolate chili powders. A very rare variety.

### [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 ¾" 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.



**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



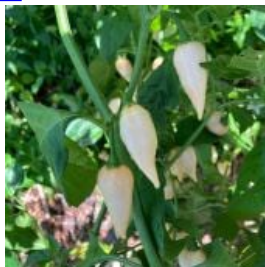
### [HP2248-10 - Count Dracula Pepper Seeds](#)

110 days. Capsicum annum. Open Pollinated. Count Dracula Pepper. The plant produces high yields of 2" long hot peppers. Peppers are medium hot and turn from black to blood red when mature. The plant has purple flowers, black leaves, and black stems. A beautiful plant is suitable for containers and small gardens. An excellent choice for home gardens. Scoville Units: 25,000.



### [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.



### [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.



### [HP2354-10 - Criolla de Cocina Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Criolla de Cocina Pepper. The plant produces good yields of 3" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. These blocky peppers are sweet with a smidge of heat and great stuffing pepper. Excellent drying pepper for making seasoning spice powder. A variety from Nicaragua.



### [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**

### [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.



### [HP2217-10 - Cumari Hot Peppers](#)

100 days. Capsicum chinense. Open Pollinated. The bush-type plant produces high yields of 1 ¼" by ¾" wide hot peppers. Peppers are hot and turn from light green to yellow when they mature. They are sweet and have a punch of heat as well. The plant has green stems, green leaves, and white flowers. Good pickling pepper. Also known as Cumari Verdadeira Yellow Pepper. An excellent choice for home gardens. A rare variety from Brazil. Scoville Units: 40,000.



### [HP66-20 - Cyklon Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from green to dark red mature. The plant has green stems, green leaves, and white flowers. Excellent for making dark red Polish Paprika. A variety from Poland.



### [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.



### [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.



### [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.



### [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.

### [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.



### [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.



**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.



### [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.



### [HP2027-20 - Devil's Yellow Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. This compact plant produces high yields of round hot peppers. The plant produces hundreds of small peppers! Peppers are extremely hot and turn from green to yellow when they mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling. If you've never grown these hot peppers before then you definitely need to grow them in your garden. Scoville Units: 500,000.



### [HP71-10 - Dhanraj Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" 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.



### [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.

### [HP2184-10 - Diente de Perro Hot Peppers \(Type 3\)](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¼" 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.



### [HP1978-10 - Don Emilio Pepper Seeds](#)

81 days. Capsicum annuum. (F1) Don Emilio Pepper. The plant produces good yields of 5 ½" long x 2 ¼" wide very dark glossy green (nearly black) hot peppers. Peppers are mildly hot and turn from dark glossy green to red when mature. The plant has green stems, green leaves, and white flowers. A great roasting and stuffing pepper. A variety from the USA. Scoville Heat Units: 1,000.



### [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.



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

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ¼" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from green, to orange, then red when mature. The plant has green stems, green leaves, and white flowers. A rare variety from South Africa.



### [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.



### [HP2546-10 - Dragon Roll Pepper Seeds](#)

67 days. Capsicum annum. (F1) Dragon Roll Pepper. This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers have no pungency, just a tint of heat, have medium thick flesh, and turn from green to red when mature. It has a smokey, sweet flavor and is best when picked before turning red. The plant has green stems, green leaves, and white flowers. Excellent for roasting with sesame seeds and Japanese cuisine. A variety from the USA. Scoville Heat Units: 200.



### [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 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.



### [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.



### [HP355-20 - Escondida Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by 1" wide hot peppers. Peppers are medium-hot and sweet and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are grown at 5,000 feet above sea level in Escondida, New Mexico.



### [HP525-10 - Espanola Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by ½" 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. Excellent for stuffing, roasting, frying, and canning. A variety from New Mexico, USA. Scoville Heat Units: 2,000.



### [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.



### [HP687-10 - Ethiopian Brown Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Ethiopian Brown Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are hot, have medium thin flesh, and turn from green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper for making seasoning spice powder and barbecue sauce. Also known as Brown Berbere. A variety from Ethiopia. Scoville Heat Units: 36,000.



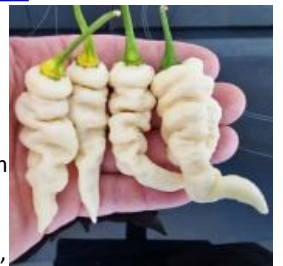
### [HP1813-20 - Explosive Ember Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces good yields of 1" long hot peppers. Peppers are hot, turn from dark purple to orange, the bright red when mature. The plant has green stems, green leaves, and white flowers. Beautiful ornamental pepper plant. Perfect for containers, pots, and patios. Scoville Heat Units: 50,000.



### [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.



### [HP2014-10 - Fatalii Chocolate Pepper Seeds](#)

95 days. Capsicum chinense. Open Pollinated. Fatalii Chocolate Pepper. The plant produces good yields of 2 ½" long by 1" wide wrinkled Habanero peppers. Peppers are very hot and turn from lime green to chocolate brown 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.



### [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.



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

90 days. Capsicum annum. 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**

### [HP81-10 - Filius Blue Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. This small compact plant produces good yields of ¾" long by ¾" wide Pequin hot peppers. Peppers are hot, grow upright, have medium-thin flesh, and turn from purple to red when mature. The plant has green stems, violet-tinged green leaves, and blue flowers. A beautiful ornamental plant. Suitable for landscaping projects, containers, pots, patios, and small gardens. A variety from the USA. Scoville Heat Units: 58,000.



### [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.



### [HP1886-20 - Flat Cherry Hot Peppers](#)

66 days. Capsicum annum. (F1) This early plant produces high yields of 1 ½" long by 2 ¼" wide cherry hot peppers. Peppers are medium hot, have thick walls, and turn from green to vibrant red when mature. The plant has green stems, green leaves, and white flowers. Excellent pickling variety. Scoville Heat Units: 4,000.



**HPLC Test Results: #5**

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

85 days. Capsicum annum. (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.



### [HP1864-20 - Fuji Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces good yields of blocky hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. A variety from the USA.



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

90 days. Capsicum annum. 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.



### [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.



### [HP87-20 - Georgia Flame Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. Georgia Flame Pepper. The plant produces high yields of 8" long x 2" wide hot peppers. Peppers are mildly hot, have thick crunchy flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from the Republic of Georgia. Scoville Heat Units: 1,500.



### [HP2243-20 - Giant Ristra Pepper Seeds](#)

#### **2014 All-America Selections Winner!**

80 days. Capsicum annum. (F1) Giant Ristra Pepper. The plant produces high yields of 7" long elongated hot peppers. The plant has green leaves, green stems, and white flowers. They look like Marconi sweet peppers but have the heat of a Cayenne. Perfect for roasting. Excellent choice for home gardens and market growers. Disease Resistant: TMV. Scoville Heat Units: 50,000.



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

85 days. Capsicum annum. 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.



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

85 days. Capsicum annum. 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.



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

75 days. Capsicum annum. 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.



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

75 days. Capsicum annum. 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.



### [HP463-20 - Golden Greek Pepperoncini Pepper Seeds](#)

62 days. Capsicum annuum. Open Pollinated. Golden Greek Pepperoncini Pepper. This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from light yellow-green to yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Should be harvested when yellow-green and pickled. Peppers are similar to those found at many salad bars, pizza parlors, and sub sandwich restaurants. These peppers are like the commercial type you see in supermarkets. Excellent in Greek salads. A variety from Greece. Scoville Heat Units: 1,000.



### [HP1898-10 - Goliath Griller Pepper Seeds](#)

70 days. Capsicum annuum. (F1) Goliath Griller Pepper. This early maturing plant produces high yields of 7" long by 1 ½" wide Anaheim hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasting and grilling variety. Also great for salsa, stuffing, and stir-fries. This variety performs better than other Anaheim hot peppers. Does well under cool growing conditions too! Scoville Heat Units: 1,000.



### [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.



### [HP2444-20 - Gouto Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Gouto Pepper. The plant produces good yields of 5" long by 1 ½" wide hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens. A very rare variety.

### [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.

### [HP1273-10 - Grenada Seasoning Pepper Seeds](#)

100 days. Capsicum chinense. Open Pollinating. Grenada Seasoning Pepper. The plant produces good yields of 1 ¾" long by 1 ½" wide wrinkled Habanero peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. It has very little heat, but is full of flavor and aroma. A rare variety from Grenada. Scoville Heat Units: 1,100.



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

85 days. Capsicum annuum. 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.



### [HP93-10 - Guam Boonies Pepper Seeds](#)

110+ days. Capsicum frutescens. Open Pollinating. Guam Boonies Pepper. The plant produces good yields of ¾" long by ¼" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Excellent drying pepper and for making hot sauce. Similar to the Tabasco variety. A rare variety from the island of Guam. Scoville Heat Units: 160,000.



### [HP2445-10 - Guampinho de Veado Hot Peppers](#)

85 days. Capsicum baccatum. Open Pollinated. This tall plant produces heavy yields of 1 ½" long by ¼" wide hot peppers. Peppers are medium-hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and creamy yellow flowers. The peppers have a nice fruity flavor with medium heat. Excellent drying pepper for making spice powder. Also known as Deer's Horn. An excellent choice for home gardens. A very rare variety from Piratini, Rio Grande do Sul, Brazil.



### [HP2324-10 - Guapito Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1 ½" long by ½" wide hot peppers. Peppers are hot, grow in clusters, and turn from green to red mature. The plant has green stems, green leaves, and white flowers. Developed by Mario Dadomo. A variety from Parma, Italy.



### [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.



### [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.



### [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.



HPLC Test Results: #17

#### **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.



#### **HP1935-10 - Habanero Hot Peppers (Belize Sweet)**

100+ days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ¾" wide wrinkled Habanero 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. A variety from a Punta Gorda farmer, Belize.



**HPLC Test Results: #17**

### [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.



### [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.



### [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.



### [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.



### [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.



### [HP855-20 - Haitian Purple Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers are hot, grow upright, and turn from purple to orange-red when mature. The plant has green stems, green leaves, and white-purple flowers. A very beautiful ornamental plant. Excellent choice for home gardens.



### [HP2111-20 - Halawatha Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by 2" 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. United States Department of Agriculture PI 640877. A variety from Sri Lanka.



**HPLC Test Results: #1**

### [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 3/4" 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 annum. Open Pollinated. The plant produces good yields of 2" long by 1/4" 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.



### [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 3/4" long by 1 1/4" 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.



### [HP1926-20 - Hawaiian Red Kona Hot Peppers](#)

100+ days. Capsicum frutescens. Open Pollinated. The plant produces good yields of 1" long by 1/4" wide hot peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Peppers are similar to Tabasco. Excellent for making hot sauce. A variety from Hawaii, USA.



**HPLC Test Results: #6**

### [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 1/2" 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.



### [HP1081-10 - HDV Hot Peppers](#)

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 1 1/2" long by 1/2" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has fuzzy green stems, green stems, and green leaves. It is similar to the Tabasco Pepper and can be used to make hot sauce.



**HPLC Test Results: #9**

### [HP2210-20 - Hermosillo Hot Peppers](#)

90+ days. Capsicum annum. Open Pollinated. The plant produces good yields of 1/2" long by 1/2" wide Chiltepin hot peppers. Peppers are hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green leaves, green stems, and white flowers. Excellent drying pepper for making seasoning spice powder. A variety from Hermosillo, Sonora, Mexico. Scoville Heat Units: 50,000.



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

85 days. Capsicum annum. Open Pollinated. Hidalgo Pepper The plant produces high yields of large 2 1/2" long by 3/4" 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.



### [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.



### [HP2446-20 - Hindu Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Hindu Pepper. The plant produces excellent yields of 5 ½" long by 1 ¼" wide 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 cooking pepper. An excellent choice for home gardens. A rare variety from India.



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

85 days. Capsicum annuum. 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.



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

85 days. Capsicum annuum. 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.



### [HP1908-10 - Holy Mole Hot Peppers](#)

#### [2007 All-America Selections Winner!](#)

85 days. Capsicum annuum. (F1) Plant produces good yields of 9" long by 1 ½" wide chocolate brown hot peppers. Peppers are mildly hot, have thick walls, and turn from glossy dark green to chocolate brown when mature. The plant has green stems, green leaves, and white flowers. Used to make the Mexican Mole Sauce. Also can be dried and ground for spice. Scoville Heat Units: 700.



### [HP2447-20 - Hontaka Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces excellent yields of 5" long by 1" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. This pepper is popular in Asia and is found in many Chinese, Japanese, and Asian dishes. An excellent choice for home gardens and market growers. A variety from India.



### [HP111-10 - Hot Lemon Pepper Seeds](#)

70 days. Capsicum annuum. Open Pollinated. Hot Lemon Pepper. This early maturing plant produces good yields of 4" long by ½" wide wrinkled hot peppers. Peppers are hot and turn from light green to pure lemon yellow when mature. The plant has green stems, green leaves, and white flowers. A hot spicy pepper with a unique flavor. Excellent for making hot sauce and for drying. An heirloom variety from Ecuador. Scoville Heat Units: 30,000.



### [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.



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

85 days. Capsicum annum. 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.



### [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.



### [HP2448-20 - Hungarian Bussert Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of blocky hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent canning, pickling, and frying. The name came about in honor of a friend's Hungarian mother. A variety from Hungary.

### [HP117-10 - Hungarian Paprika Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 4 ¼" long by 1" wide hot peppers. Peppers are sweet and spicy and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This paprika variety has been developed to its finest quality. A good source of Vitamin C. It has excellent color and is sweet and spicy. Excellent for drying and for making Genuine Hungarian Paprika Powder. A variety from Hungary.



### [HP1868-20 - Hungarian Semi Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from light greenish-yellow, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, roasting, grilling, and frying. A variety from Hungary. Scoville Heat Units: 700.



### [HP1349-20 - Hungarian Yellow Wax Hot Peppers](#)

65 days. Capsicum annum. Open Pollinated. This early maturing plant produces good yields of 4 ½" long by 1" wide Banana hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Hungarian cuisine and for salads, frying, and pickling. United States Department of Agriculture, PI 617082. A variety from the USA.



### [SP287-20 - Hungarian Yellow Wax Sweet Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Hungarian Yellow Wax Sweet Pepper. The plant produces heavy yields of 5 ½" long by 1 ½" wide banana peppers. Peppers are sweet with a tint of spicy flavor, have thick walls, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for those who just want a tint of hotness for pickling, frying, or stuffing. A variety from the USA. United States Department of Agriculture, PI 592812.



### [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.



### [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.



### [HP364-20 - Inca Red Drop Hot Peppers](#)

90 days. Capsicum baccatum. Open Pollinated. The plant produces heavy yields of 1" long by ¾" wide hot peppers. Peppers are hot and turn from green to orange to red when they mature. The pepper resembles a red drop. The plant has green stems, green leaves, and white flowers with greenish-yellow markings. An excellent choice for home gardens. A variety from Peru.



### [HP1049-20 - Inca Surprise Pepper Seeds](#)

90+ days. Capsicum baccatum. Open Pollinated. Inca Surprise Pepper. The plant produces good yields of ¾" long by ¼" wide Pequin hot peppers. Peppers are hot, have medium-thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper, A rare variety from Peru.



### [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.



### [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.



### [HP1096-20 - Isleta Long Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long Anaheim-type hot peppers. Peppers are medium hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, grilling, pickling, and cooking. A variety from 4,900 feet above sea level from Isleta Pueblo in New Mexico, USA.



### [HP859-20 - Italian Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ¾" long by 1" wide hot peppers. Peppers are medium hot, grow upright, have medium-thin flesh, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Italian cuisine and drying pepper for making seasoning spice powder. A variety from Italy.



**HPLC Test Results: #6**

### [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.



### [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.



### [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.



### [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.



### [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 ½" 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.

### [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 ¾" 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.



### [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.



### [HP2214-20 - Josephine's Jewel Hot Peppers](#)

75 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, have medium-thin flesh, and turn from green to red when mature. The plant has green stems and green leaves. Excellent cooking and drying pepper. A variety from Queens, New York, USA.



### [HP2368-10 - Kalocsa Paprika Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Kalocsa Paprika Pepper. The plant produces good yields of 6 ½" long by 1 ¼" wide Paprika peppers. Peppers are mildly hot, have medium thin flesh, and turn from green, to brown, to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making a high quality Hungarian Paprika. Pepper is named after the famous Paprika City of Kalocs, Hungary.



### [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



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

85 days. Capsicum annuum. (F1) The plant produces good yields of 4 ½" long by ¾" 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.



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

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 2½" 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 stir-fry and cooking pepper. A variety from South Korea.



### [HP1880-10 - Korean Winner Hot Peppers](#)

80 days. Capsicum annuum. (F1) The plant produces good yields of 6" long by ½" wide hot peppers. Peppers are medium-hot, have medium-thick skin, and are very flavorful. Peppers are medium-hot and turn from green to bright red when mature. The plant has green stems, dark green leaves, and white flowers. Used fresh or dried in many Korean dishes. An excellent choice for home gardens and market growers. A variety from Korea.



### [HP368-10 - Kori Sitakame Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" 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. Heat Tolerant. Peppers are grown in the low desert regions with shade by local farmers at Norogachi, Chihuahua, Mexico.





### [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.



### [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.



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

90+ days. Capsicum chinense. Open Pollinated. Lantern Pepper. The plant produces good yields of 1 3/4" long by 1 1/4" 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.



### [HP142-20 - Laotian Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 1 1/4" long by 1/2" 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 for Asian cuisine. A variety from Laos.



**HPLC Test Results: #6**

### [HP993-10 - Lemon Drop Pepper Seeds](#)

100+ days. Capsicum baccatum. Open Pollinated. Lemon Drop Pepper. The plant produces good yields of 2 3/4" long by 3/4" wide Aji peppers. Peppers are medium hot, have medium thick flesh, and turn from green to lemon 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. An excellent choice for home gardens. United States Department of Agriculture, PI 315024. A variety from Peru. Scoville Heat Units: 19,243.



### [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 3/4" long by 1 1/4" 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.



**HPLC Test Results: #2**

### [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.



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

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

**HPLC Test Results: #16**



### [HP369-10 - Little Elf Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Little Elf Pepper. The plant produces good yields of small ¾" long by ½" wide Pequin peppers. Peppers are medium hot, grow upright, have thin flesh, and turn from light green to yellow with some purple, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. A beautiful ornamental pepper plant for indoor plants and containers. A variety from Hungary.



### [HP2452-10 - Mad Hatter Pepper Seeds](#)

**2017 All-America Selections Winner!**

75 days. Capsicum annum. (F1) Mad Hatter Pepper. The plant produces high yields of 2 ½" long by 3 ½" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. These peppers have an awesome taste - a touch of heat close to the seed cavity, but the wings are always sweet. Excellent fresh, pickled, or stuffed. Suitable for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500



### [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.



### [HP1801-20 - Malagueta Hot Peppers](#)

90+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of ¾" long by ¼" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This variety is larger than other Malagueta varieties and the hottest of the group. Easy to pick. It is similar to the Tabasco pepper and great for making hot sauce. An excellent choice for home gardens and market growers. The Malagueta is the national pepper of Brazil.



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

85 days. *Capsicum frutescens*. Open Pollinated. Malawi Piquante Pepper. The plant produces good yields of 1 ½" long by 1 ½" 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.



### [HP148-10 - Marbles Pepper Seeds](#)

75 days. *Capsicum annuum*. Open Pollinated. Marbles Pepper. The plant produces good yields of ½" long by ½" wide round hot peppers. Peppers are medium hot, grow upright in clusters, have thick flesh, and turn from green, to cream, to yellow, to purple, to red when mature. Peppers resemble marbles. A very beautiful and attractive ornamental plant suitable for house plants or patio. Developed by Oregon State University in the USA.



### [HP371-10 - Masquerade Pepper Seeds](#)

75 days. *Capsicum annuum*. Open Pollinated. Masquerade Pepper. The plant produces good yields of 2 ½" long by ¼" wide hot peppers. Peppers are hot, have thin flesh, grow upright in clusters, and turn from green, to purple, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. A beautiful ornamental pepper plant suitable for containers, pots, patios, hanging baskets, and small gardens. A variety from the USA.



### [HP488-20 - Maui Purple Hot Peppers](#)

95 days. *Capsicum annuum*. Open Pollinated. The plant produces high yields of 1 ¾" long by ½" wide hot peppers. Peppers are hot, grow upright, and turn from dark purple to red when mature. The plant has dark purple stems, green and dark purple leaves, and violet-purple flowers. A variety from Hawaii, USA.



**HPLC Test Results: #10**

### [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.



### [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.



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

100+ days. *Capsicum annuum*. Open Pollinated. McMahon's Texas Chiltepin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. Botanist Bernard McMahon gave Thomas Jefferson this variety in the late 18th century. Also known as McMahon's Texas Bird Pepper and McMahon's Bird Pepper. An heirloom variety from Texas, USA.



### [HP486-10 - Medusa Hot Peppers](#)

65 days. *Capsicum annuum*. (F1) This early maturing plant produces high yields of 2 ½" long hot peppers. Peppers are mildly hot, just a hint of hotness, grow upright in clusters, are twisted like a snake, and turn from ivory, to yellow, to orange, to red when mature. This pepper is named after Medusa's mythological hair. A beautiful ornamental plant that is ideal for both public and residential areas. Excellent indoor container plant, patio, hanging baskets, borders, or small gardens. An excellent choice for home gardens. A variety from the USA.



### [HP2522-10 - Mellow Star Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Mellow Star Pepper. The plant produces heavy yields of 4" long by 1 ¼" wide hot peppers. Peppers are mildly 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 frying and stir-fry. A variety from Japan. Disease Resistant: PVY.



### [HP151-20 - Merah Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1" wide hot peppers. Peppers are hot turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great cooking pepper! A variety from Malaysia.



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

75 days. Capsicum annuum. Open Pollinated. Mombasa 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 hot pepper flakes and seasoning spice powder. A rare variety from Africa.



### [HP862-20 - Mr Purple Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3 ½" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from purple, to pale yellow, to red when mature. The plant has green stems, light green leaves with purple streaks, and white-purple flowers. A beautiful pepper for adding color to salads and pickles.



**HPLC Test Results: #12**

### [HP293-10 - Mulato Isleno Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Mulato Isleno Pepper. The plant produces good yields of 6" long by 1 ¾" wide Ancho peppers. Peppers are mildly hot, have medium thin flesh, and turn from deep green to dark brown when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper, roasting, and making mole. A variety from Mexico.



### [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.



### [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.



### [HP1086-20 - Negro Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by 1 ½" wide hot peppers. Peppers are medium-hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. A variety from Chihuahua, Mexico. United States Department of Agriculture, PI 661077.



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

75 days. Capsicum annum. Open Pollinated. New Delhi Long Pepper. The plant produces good yields of 4" long by ½" 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.

**HPLC Test Results: #12**

### [HP268-20 - New Mexico 6-4 Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. New Mexico 6-4 Pepper. The plant produces good yields of 7" long by 1 ½" wide Anaheim hot peppers. The plant has green stems, green leaves, and white flowers. Excellent for drying, stuffing, roasting, frying, stir-frying, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. Developed by New Mexico State University. A variety from New Mexico, USA. Scoville Heat Units: 1,000.



### [HP246-20 - Nippon Taka Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Nippon Taka Pepper. The plant produces high yields of 2 ½" long by ½" hot peppers. Peppers are very hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making Szechwan dishes. Ornamental pepper plant. A variety from Japan.



### [HP1815-10 - NuMex 64 Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex 64 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim peppers. This is an improved version of the original New Mexico 6-4 Pepper with better flavor, higher yields, and more uniform heat. 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. A perfect variety for frying, stuffing, or used fresh green or dried red. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. A variety from New Mexico, USA.



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

90 days. Capsicum annum. 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.



### [HP163-20 - NuMex Big Jim Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by New Mexico State University. A variety from New Mexico, USA.



**Guinness World Record Holder** The NuMex Big Jim was listed in the Guinness Book of World Records as the largest pepper.

### [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.



### [HP164-20 - NuMex Centennial Hot Peppers](#)

95 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3/4" long by 1/2" wide hot peppers. Peppers are hot and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental hot pepper plant. Developed by the New Mexico State University. A variety from New Mexico, USA.



### [HP2261-20 - NuMex Chinese New Year Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small bullet-shaped hot peppers. Peppers are hot, grow upright in clusters, and turn from green, to orange, to red when mature. The plant has green stems, and 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.



### [HP2271-20 - NuMex Christmas Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from light green to red. These dwarf ornamental plants are perfect for the holidays. Suitable for containers, pots, patios, and small gardens where space is very limited! This variety was developed by the New Mexico State University, Las Cruces, 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.



### [HP1802-20 - NuMex College 64L Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5" long by 1 ½" wide Anaheim-type hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Grown for drying as ristras, making chili powder, and roasting. Used fresh when green. A variety from New Mexico, USA.



### [HP2263-20 - NuMex Earth Day Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. NuMex Earth Day Pepper. The plant produces high yields of small hot peppers. These bullet-shaped peppers are hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. This edible dwarf ornamental pepper plant is suitable for containers and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



### [HP2237-20 - NuMex Easter Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of small hot peppers. They are hot and turn from lavender, light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Grows in clusters of 4 to 6 peppers. Does well in hot and humid environments. A beautiful edible dwarf ornamental suitable for containers, pots, patios, and small gardens. Drought Tolerant. Developed by the New Mexico State University. A variety from New Mexico, USA.



### [HP1305-10 - NuMex Espanola Improved Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. NuMex Espanola Improved Pepper. The plant produces heavy yields of 6" long Anaheim-type hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Developed by the New Mexico State University. A variety from New Mexico, USA.



### [HP2265-10 - NuMex Garnet Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces high yields of Paprika peppers. Peppers have little to no heat and turn from green to red when they mature. Great for making Paprika powder. Excellent choice for home gardens, market growers, and open field production. Developed by the New Mexico State University. A variety from New Mexico, USA.



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

90 days. Capsicum annuum. 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.



### [HP2207-20 - NuMex Heritage 6-4 Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Heritage 6-4 Pepper. The plant produces good yields of 7" long by 2" wide Anaheim hot peppers. This is an improved variety of the NuMex 6-4 with a consistent medium heat level. The plant yields 10% more peppers than the old NuMex 6-4 and has 5 times more flavor compounds. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A perfect variety for frying, stuffing, or using fresh green or dried red. An excellent choice for home gardens and Farmer's Markets. An excellent choice for home gardens, market growers, and open field production. A variety from New Mexico, USA.



### [HP2206-20 - NuMex Heritage Big Jim Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 12" long by 2 3/4" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. 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.



### [HP167-20 - NuMex Joe E Parker Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. NuMex Joe E Parker Pepper. The plant produces heavy yields of 7" long by 1 1/2" 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. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



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

90 days. Capsicum annum. 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.



### [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.





### **HP2226-10 - NuMex Lumbre Pepper Seeds**

75 days. Capsicum annum. Open Pollinated. NuMex Lumbre Pepper. The plant produces good yields of 7" long by 1" wide Anaheim 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. This variety is similar to NuMex Barker's but a lot hotter. It is the hottest Anaheim variety, Excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-fry. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA.



### **HP2268-20 - NuMex Memorial Day Hot Peppers**

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of ornamental peppers. Peppers are hot, grow upright, round and turn from ivory to yellow. A beautiful edible dwarf ornamental plant that is perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens, Developed by the New Mexico State University. A variety from New Mexico, USA.



### **HP1306-20 - NuMex Mirasol Pepper Seeds**

90 days. Capsicum annum. Open Pollinated. NuMex Mirasol Pepper. The plant produces heavy yields of 3" long by 3/4" long hot peppers. Peppers are medium hot, have medium thick flesh, grow upright in cluster, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. It has pungent flavor with hint of strawberry. 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.



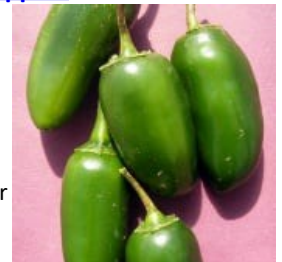
### **HP312-20 - Numex Pinata Pepper Seeds**

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.



### **HP168-20 - NuMex R Naky Hot Peppers**

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 6" long Anaheim hot peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting or stuffing. An excellent choice for home gardens, market growers, and open field production. This variety developed by Dr. Nakayama of the New Mexico State University in 1985. It was cross-breed between the Rio Grande 21 and the New Mexico 6-4. A variety from New Mexico, USA.



### **HP169-20 - NuMex Sandia Select Pepper Seeds**

85 days. Capsicum annum. Open Pollinated. NuMex Sandia Select Pepper. The plant produces good yields of 7" long Anaheim peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling or drying. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



### **HP2267-20 - NuMex St Patrick's Day Hot Peppers**

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from green to orange when mature. A beautiful edible dwarf ornamental peppers with different colors that are perfect for the holidays. Suitable for containers, pots, patios, and small gardens. 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



### **HP2429-20 - NuMex Summer Solstice Pepper Seeds**

85 days. Capsicum annum. Open Pollinated. NuMex Summer Solstice Pepper. The small dwarf plant produces high yields of bullet-shaped yellow hot peppers. Peppers are hot and turn from green to various shades of yellow when they mature. The beautiful ornamental peppers are edible and suitable for containers and small gardens. Does well in hot climates. Developed by the New Mexico State University. A variety from New Mexico, USA.



### **HP170-20 - NuMex Sunburst Hot Peppers**

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ¼" long by ¾" 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.



### [HP2270-20 - NuMex Thanksgiving Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex Thanksgiving Pepper. The plant produces high yields of small hot peppers. Peppers are hot, grow upright, are bullet-shaped, and turn from ivory to orange when mature. A beautiful edible dwarf ornamental peppers that are abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



### [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.



### [HP175-10 - NuMex Twilight Pepper Seeds](#)

85 days. Capsicum frutescens. Open Pollinated. NuMex Twilight Pepper. The plant produces good yields of 3/4" long by 1/2" wide hot peppers. Peppers are medium hot, have thin flesh, grow upright in clusters, and turn from purple, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Suitable for growing in pots or containers. Great small Ornamental pepper plant for patio. United States Department of Agriculture, PI 631149. A variety from New Mexico, USA.



### [HP2266-20 - NuMex Valentine's Day Pepper Seeds](#)

90 days. Capsicum annum. Open Pollinated. NuMex Valentine's Day Pepper. The plant produces high yields of small hot peppers. Peppers grow upright, are bullet-shaped, and turn from ivory to red when mature. A beautiful edible dwarf ornamental plant that is abundant in different colors that are perfect for the holidays. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



### [HP2262-20 - NuMex Veteran's Day Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of small hot peppers. Peppers are hot and turn from purple to orange when mature. A beautiful edible dwarf ornamental pepper. Suitable for containers, pots, patios, hanging baskets, and small gardens. Developed by the New Mexico State University. A variety from New Mexico, USA.



### [HP2463-10 - Onyx Red Ornamental Hot Peppers](#)

#### **2018 All-America Selections Winner!**

110+ days. Capsicum annum. Open Pollinated. This small compact plant produces high yields of small hot peppers. The peppers are medium hot, have thin flesh, and turn from black to shiny red when they mature. This beautiful ornamental plant has black stems, blackish-purple, and violet flowers. Heat Tolerant. Suitable for containers, patios, hanging baskets, and window boxes. A variety from the USA.



### [HP2523-10 - Onza Orange Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Onza Orange Pepper. The plant produces good yields of 3" long by 3/4" wide hot peppers. Peppers are medium 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 frying and stir-fry. A good drying pepper for making seasoning spice powder. A variety from Mexico.

### [HP491-20 - Onza Roja Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by 3/4" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green, to orange, to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Mexican cuisine and drying pepper for making seasoning spice powder. A variety from Oaxaca, Mexico.



### [HP178-10 - Orozco Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Orozco Pepper. The plant produces good yields of 6" long by 2" wide hot peppers. Peppers are hot, have medium thick flesh, and turn from green to bright orange when mature. The plant has green stems, green leaves, and white flowers. The peppers resemble carrots. Excellent for European cuisine, firing, and stir-fry. A variety from Eastern Europe.



### [HP179-10 - Ortega Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Ortega Pepper. The plant produces good yields of 7" long by 1 ½" wide Anaheim peppers. Peppers are mildly hot, have medium thick flesh, turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Ortega is a special stock of Anaheim TMR 23 selected by Ortega Chile Company. Excellent for stuffing, grilling, roasting, stews, and sauces. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.

### [HP2224-20 - Padron Hot Peppers](#)

90 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 3" long hot peppers. Peppers are mildly hot and turn from green to red when they mature. Peppers turn hotter as they mature. Excellent stuffed or pickled. They are sautéed in olive oil with a little sea salt and eaten as an appetizer in Spain. An heirloom variety from Spain.



### [HP315-20 - Paprika Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Paprika Pepper. The plant produces good yields of 4" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent when dried, crushed, and ground into Paprika powder.



### [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 Japaeño 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.



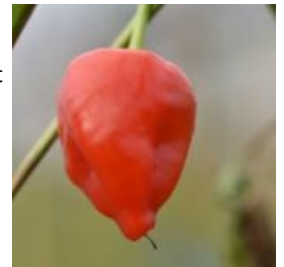
### [HP182-10 - Pasilla Bajio Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Pasilla Bajio Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot, have medium-thin flesh, and turn from dark green to dark brown when mature. The plant has green stems, dark green leaves, and white flowers. Mainly dried and used to make smoky flavored sauces. Excellent for Mexican cuisine, making mole sauces, and seasoning spice powder. A variety from Mexico. Disease Resistant: TMV.



### [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.



### [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.



### [HP383-20 - Pequin Pepper Seeds](#)

105 days. Capsicum annum. Open Pollinated. Pequin Pepper. The plant produces good yields of ½" long by ¼" wide hot peppers. Peppers are extremely hot and turn from green to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



### [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 annum. 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.



### [HP2378-10 - Piaoziinho Pepper Seeds](#)

90 days. Capsicum chinense. Open Pollinated. Piaoziinho Pepper. The plant produces high yields of 1 ¼" long by ¾" wide Habanero peppers. Peppers are hot, have medium thin flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce and seasoning spice powder. A rare variety from Brazil.



### [HP2379-10 - Piccante a Cuore Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Piccante a Cuore Pepper. The plant produces good yields of 1 ¼" long by 1 ¼" wide hot peppers. Peppers are hot, have thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and salads. A variety from Italy.

### [HP2380-10 - Piccante Calabrese Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Piccante Calabrese Pepper. The plant produces high yields of 1 ¾" long by 1 ¾" wide hot peppers. Peppers are medium hot, have very thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, stuffing, and canning. A variety from Italy.



### [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**

### [HP1157-10 - Pimiento de Padron Pepper Seeds](#)

70 days. Capsicum annum. Open Pollinated. Pimiento de Padron Pepper. This early maturing plant produces good yields of 3 ½" long by 1 ¼" wide hot peppers. Peppers are medium hot, have medium thin flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, and stir-fry. Usually used in the green stage and pickled. Also fried in olive oil and served as an appetizer called tapa. Peppers are mildly hot when green, but get hotter as they mature. An heirloom variety from Spain.



### [HP1117-10 - Piquillo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Piquillo Pepper. The plant produces good yields of 3 ½" long by 1 ¾" wide hot peppers. Peppers are mildly hot, grow upright, have thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasted stuffed, sauteed, or pickled. An heirloom variety from Navarra, Spain.



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

85 days. Capsicum annum. 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.



### [HP187-20 - Poblano L Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 5" long by 2 ½" wide hot peppers. Peppers are mildly hot and turn from dark green to chocolate brown when they mature. The plant has green stems, green leaves, and white flowers. They are called Poblano when fresh and called Ancho when dried. Always a great seller at Farmer's Markets! A variety from Mexico.



### [HP188-10 - Poinsettia Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are hot, grow upright in clusters, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. A very beautiful edible dwarf ornamental plant. Suitable for containers, pots, and patios. A variety from Japan.



**HPLC Test Results: #6**

### [HP189-10 - Prairie Fire Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Prairie Fire Pepper. The plant produces good yields of 1" long by ½" wide Pequin peppers. Peppers are medium hot, have thin flesh, grow upright, and turn from chartreuse, to cream, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful ornamental plant suitable for containers, pots, patios, hanging baskets, and small gardens. United States Department of Agriculture, PI 596298. A variety from the USA.



### [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.



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

65 days. Capsicum annum. (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-scauld. It is an excellent choice for home gardens and farmer's markets. A variety from the USA. Scoville Heat Units: 500



### [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.



### [HP1824-20 - Pumpkin Hot Peppers](#)

110 days. Capsicum annum. Open Pollinated. The plant produces good yields of 1½" by 2½" pumpkin-shaped hot peppers. Peppers are mildly hot and turn from green to red when mature. If left in the field, they will bleach to burnt orange. The plant has green stems, large green pumpkin-shaped leaves, and white flowers. These small peppers look so much like real miniature pumpkins that you'll be fooled. They will get hard, hold their shape, and not mold when they are dried. A very unique ornamental hot pepper.



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

85 days. Capsicum annum. 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.



**HPLC Test Results: #6**

### [HP1170-10 - Purple Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of hot peppers. Peppers are hot and turn from green, to purple, to red when mature. The plant has green stems, green leaves with a purple tint, and violet flowers. A beautiful ornamental plant. A variety from Japan.



### [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.



### [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.



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

85 days. Capsicum annum. 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.



### [HP2045-10 - Quintisho Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of ¾" round hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The pepper resembles a tiny cherry tomato. A variety from Bolivia.





### [HP2386-10 - Ralph Thompson Squash Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Ralph Thompson Squash Pepper. The plant produces high yields of 2 ½" long by 2" wide Cheese hot peppers. Peppers are medium hot, have very thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. It is sweet with a little heat that lingers. Peppers resemble cheese and tomatoes. Excellent for Italian cuisine and stuffing. Suitable for containers. A variety from Italy.



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

85 days. Capsicum annuum. 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.



### [HP996-20 - Rat's Turd Hot Peppers](#)

100 days. Capsicum annuum. Open Pollinated. The plant produces high yields of ¾" long by ½" wide hot peppers that look like its name. Peppers are very hot and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The size of the peppers may be larger or smaller. These peppers look like rat turds! Excellent drying pepper for making hot pepper flakes, hot sauce, and seasoning spice powder. A variety from the USA.



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

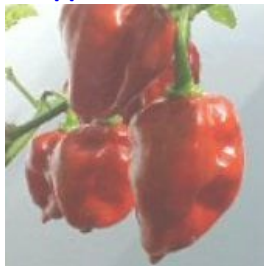
100 days. Capsicum chinense. (F1) Real Deal Pepper. The plant produces good yields of 3" long by 3" wide hot peppers. Peppers are very hot, have medium thick flesh, and turn from green to red when mature. It has the heatness as the Tabasco pepper. The plant has green stems, green leaves, and white flowers.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



**HPLC Test Results: #2**

### [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.



### [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.



**HPLC Test Results: #6**

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

80 days. Capsicum annuum. (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.



### [HP800-10 - Red Missile Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Red Missile Pepper. The plant produces good yields of 1 ½" long by ¾" wide hot peppers. Peppers grow upright then downward when ripening, are hot, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Peppers are shaped like missiles. A variety from the USA.



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

75 days. Capsicum annuum. 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 annuum. 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 annuum. 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.



### [HP273-20 - Rio Grande Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces high yields of 5 ½" long by 1 ¼" 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. Developed by the New Mexico State University, New Mexico, USA. United States Department of Agriculture, PI 593561.



### [HP1061-20 - Rocotillo Hot Peppers](#)

90 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 1 ½" long by 1 ¼" wide 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 drying pepper and great for making seasoning spice powder. An excellent choice for home gardens. A variety from Puerto Rico. Scoville Heat Units: 599.



### [HP465-10 - Rocoto Orange Hot Peppers](#)

120+ days. Capsicum pubescens. Open Pollinated. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, turn from green to orange when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble an Apple and have unique black seeds! One of the most cold-tolerant peppers around, but won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A variety from Peru.



**HPLC Test Results: #13**

### [HP201-10 - Rocoto Red Pepper Seeds](#)

120+ days. Capsicum pubescens. Open Pollinated. Rocoto Red Pepper. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, and turn from green to red when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble apples and have unique black seeds! It's one of the most cold-tolerant peppers around, but it won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A rare variety from Peru.



### [HP200-10 - Rocoto Yellow Pepper Seeds](#)

120+ days. Capsicum pubescens. Open Pollinated. Rocoto Yellow Pepper. The plant produces good yields of 2" wide by 1 ½" wide hot peppers. Peppers are very hot, have very thick flesh, and turn from green to yellow when mature. The plant has green stems, hairy green leaves, and blue flowers. Peppers resemble apples and have unique black seeds! One of the most cold tolerant peppers around, but won't tolerate frost. Flowers may require hand pollination to set fruit. Best if brought indoors over the winter. An excellent choice for home gardens. A variety from Peru.



### [HP2453-10 - Roulette Habanero Hot Peppers](#)

#### **2018 All-America Selections Winner!**

90 days. Capsicum chinense. (F1) The plant produces high yields of 3" long by 1 ½" wide Habanero hot peppers. Peppers are not hot, have thick flesh, and turn from green to red when they mature. This is a sweet version of the Habanero. It has a sweet flavor with citrusy habanero flavor, but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Habanero strain. The plant has green stems, green leaves, and creamy-yellow flowers. Excellent fresh, pickled, roasted, and sauteed. Suitable for home gardens and market growers. A variety from the USA. Scoville Heat Units: 100.



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

90 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are hot and turn from purple (almost black) to red when mature. Plant has dark purple stems, and dark purple leaves that are almost black, and violet flowers. Excellent for spicy dishes and vinegars. Suitable for containers, pots, patios, hanging baskets, and small gardens.



### [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.



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

60 days. Capsicum annuum. 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.



### [HP2215-10 - Salmon Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by ¼" wide hot peppers. Peppers are hot, grow upright in clusters, 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 and for making hot pepper flakes and seasoning spice powder. A beautiful ornamental plant suitable for containers, pots, patios, and small gardens. An excellent choice for home gardens. A variety from the USA.



### [HP211-20 - Santa Fe Grande Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces heavy yields of 3" 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. One of the best pickling peppers on the market, the types you see in the supermarkets! This variety has thick crunchy walls and is perfect for pickling. Excellent for salads, sandwiches, or salsas. The plant is very productive and produces 25 to 50 peppers! Ideal for containers. 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 43583. Disease Resistant: TMV. Scoville Heat Units: 500 to 700.



### [HP392-10 - Santo Domingo Pueblo Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 ½" long by 1" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Santo Domingo, New Mexico. United States Department of Agriculture, PI 645492.



### [HP2388-10 - Satan's Kiss Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Satan's Kiss Pepper. The plant produces high yields of 1 ½" long by 1 ¾" wide Cherry peppers. Peppers are medium hot, have very 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, stuffing, and canning. An excellent choice for home gardens, A variety from the USA.



### [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.



### [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.



**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.



### [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.



### [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.



### [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.



### [HP2472-10 - Sequoia Hot Peppers](#)

72 days. Capsicum annuum. (F1) This early maturing plant produces good yields of large 6 ¾" long by 2 ¾" wide Ancho Poblano peppers. The peppers are mildly hot and turn from dark green to deep red when mature. The plant has green stems, green leaves, and white flowers. Good cooking, stuffing pepper, and Mexican cuisine. Suitable for Northeastern regions. An excellent choice for home gardens, farmer's markets, and market growers. A variety from the USA.



### **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



### **HP427-10 - Shishito Pepper Seeds**

75 days. Capsicum annuum. Open Pollinated. Shishito Pepper. This early maturing plant produces high yields of 4" long by ¾" wide hot peppers. Peppers are mildly hot, have medium thin flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for stir-fry and Asia cuisine. Suitable for containers. A variety from Japan.



### **HP1161-10 - Siling Labuyo Pepper Seeds**

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



### **HP2091-10 - Skyline Pepper Seeds**

85 days. Capsicum annuum. 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.



### **HP308-10 - Small Thai Chili Hot Peppers**

85 days Capsicum annuum. Open Pollinated. The plant produces good yields of 2 ¼" long by ¼" wide hot peppers. Peppers are hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This spicy hot pepper is very popular at Oriental supermarkets on the West Coast. Suitable for containers.



### **HP2529-10 - Spaghetti Albino Pepper Seeds**

85 days. Capsicum annuum. 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.



### **HP397-10 - Sport Pepper Seeds**

85 days. Capsicum annuum. Open Pollinated. Sport Pepper. The plant produces high yields of 2 ¼" long by ½" wide Pequin peppers. Peppers are medium 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. This is the popular pepper that is pickled and used on hot dogs and sandwiches. It is especially used on the famous Chicago style hot dogs. The peppers resemble the Tabasco pepper but are much larger. Excellent pickling variety. A variety from the USA.



### **HP2460-10 - Sriracha Pepper Seeds**

70 days. Capsicum annuum. (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.



### **HP2464-10 - Stromboli Hot Peppers**

90 days. Capsicum annuum. Open Pollinated. The compact plant produces high yields of Tabasco-type hot peppers. The peppers are medium hot, grow upright, and turn from green to brilliant orange when they mature. The plant has green stems, green leaves, and white flowers. Good for making hot sauce and cooking. Excellent for containers and indoors. Suitable for home gardens, market growers, and commercial growers. A variety from Italy.



### **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.



### **HP226-10 - Super Chili Pepper Seeds**

**1988 All-America Selections Winner!**  
85 days. Capsicum annuum. (F1) Super Chili Pepper. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers grow upright in clusters, are very hot, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant produces 3 times as many peppers as regular chile peppers. Excellent when used in Thai, Szechwan, and Asian dishes. A variety from the USA.



### [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.



**HPLC Test Results: #10**

### [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.



### [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.



### [HP2450-10 - Sweet Bonnet Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Sweet Bonnet Pepper. The plant produces good yields of 1 ½" long by 1 ¾" wide Habanero peppers. Peppers are not hot, have medium thick flesh, grow upright, and turn from green to red when they mature. This is a sweet version of the hot Scotch Bonnet. It has a sweet flavor with a smoky tint like the true hot Scotch Bonnet but with little heat. There is just a small bit of heat that is detectable which gives it the flavor of the hot Scotch Bonnet strain. The plant has green stems, green leaves, and creamy yellow flowers. This pepper is popular in the Caribbean islands and is found in many Caribbean dishes. It is dried and used as a spice seasoning. An excellent choice for home gardens and market growers. A variety from the Caribbean region.



### [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.



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

85 days. Capsicum annum. 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.





### [HP291-10 - Tabasco Greenleaf Pepper Seeds](#)

120+ days. Capsicum frutescens. Open Pollinated. Tabasco Greenleaf Pepper. The plant produces high yields of 1 ¼" long by ¼" wide Tabasco peppers. Peppers are very hot, have medium thin flesh, grow upright in clusters, and turn from pale yellow, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce. This variety is more disease resistant than the typical Tabasco Pepper. The variety was developed by Auburn University, Alabama, USA. United States Department of Agriculture, NSL 79722. Disease Resistant: TEV.



### [HP540-10 - Tabasco McIlhenny Pepper Seeds](#)

120 days. Capsicum frutescens. Open Pollinated. Tabasco McIlhenny Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide Tabasco peppers. The peppers are very hot, grow upright in clusters, and turn from light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Very productive, produces over 800 peppers on one plant. The seeds were originally obtained from Edmund McIlhenny, Jr. in 1996. Peppers are grown to make the famous Tabasco Hot Sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA.



### [HP232-20 - Tabasco Pepper Seeds](#)

120 days. Capsicum frutescens. Open Pollinated. Tabasco Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light greenish-yellow to orange, to red when mature. The plant has green stems, green leaves, and white flowers. An heirloom variety dating back to 1848 which resurfaced after the Civil War and was grown to make the famous Tabasco hot sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA. United States Department of Agriculture, PI 586675.



### [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.



### [HP2454-10 - Takara Hot Peppers](#)

60 days. Capsicum annuum. (F1) This early maturing compact plant produces high yields of 3 ½" long by 1" wide Shishito-type hot peppers. Peppers are mildly hot and turn from light green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent sauteed, in stir-fries, grilled, or eaten fresh. Suitable for home gardens, farmer's markets, and market growers. A variety from the USA.



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

85 days. Capsicum annuum. 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 1/2" 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.



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

200 days! *Capsicum annuum*. Open Pollinated. The plant produces good yields of 1/4" pea-size hot peppers. Peppers are very hot and turn from green, to orange to red when mature. The plant has green stems, green leaves, and white flowers. Plant in pots and bring them indoors over the winter. Excellent choice for home gardens. Plants grow wild in Mexico and parts of the United States.



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

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

85 days. *Capsicum annuum*. Open Pollinated. Texas Chiltepin Pepper. The plant produces high yields of 1/4" long by 1/4" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green, to orange to red when mature. The plant has green stems, green leaves, and white flowers. Excellent drying pepper. An earlier producing Chiltepin that is suitable for Northern gardens. Suitable for small gardens, patio gardening, raised gardens, and container gardening. A rare wild variety from Wimberly, Texas, USA.



### [HP1601-20 - Thai Bangkok Hot Peppers](#)

90 days. *Capsicum frutescens*. Open Pollinated. The plant produces heavy yields of 2" long by 1/4" wide hot peppers. Peppers are hot and turn from green to purple-tinted when mature. The plant has green stems, green leaves, and white flowers. A variety from Thailand.



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

85 days. *Capsicum annuum*. Open Pollinated. Thai Burapa Pepper, The plant produces high yields of 2 1/2" long by 1/2" 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 annum. (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 annum. 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.



### [HP2216-10 - Thai Giant Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Thai Giant Pepper. The plant produces good yields of 2" long by ¾" wide hot peppers. Peppers are very 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 for Oriental cuisine, stir-fry, and for making hot pepper flakes and seasoning spice powder. Suitable for containers. A variety from Thailand.



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

90 days. Capsicum annum. 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.



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

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



### [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.



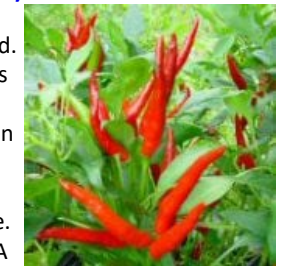
### [HP827-10 - Thai Orange Pepper Seeds](#)

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-fry. 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.



### [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.



### [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.



### [HP749-20 - Tiny Samoa Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. This small plant produces high yields of ¾" long by ¼" wide Pequin hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A beautiful edible ornamental for indoor plants, containers, pots, patios, hanging baskets, and small gardens. A variety from Samoa.



### [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.



### [HP1951-20 - Tricolor Variegata Hot Peppers](#)

72 days. Capsicum annum. Open Pollinated. This early maturing plant produces high yields of small hot peppers. The peppers are hot and turn from deep purple to bright red at maturity. The plant has leaves with shades of white, green, and purple in a never-ending, variegated display, with no two leaves the same. It has purple stems and purple flowers. The peppers are used as garnish or pickled. A very beautiful edible ornamental variety that can be planted in containers, pots, patios, hanging baskets, and small gardens.



### [HP2461-10 - Trident Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces high yields of giant 7" long by 3 ½" wide Ancho hot peppers. One of the largest Ancho peppers available. The peppers are mildly hot, have thick flesh, and turn from glossy dark green to deep red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, stuffing, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



### [HP1029-20 - Trifetti Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of ¾" long by ½" wide hot peppers. Peppers are hot and turn from glossy purple to red when mature. The plant has purple stems and green leaves with white markings. A beautiful edible ornamental hot pepper plant. Suitable for containers, pots, patios, hanging baskets, and small gardens.



### [HP846-10 - Trinidad Perfume Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Trinidad Perfume Pepper. The plant produces high yields of 1 ½" long by 1 ¼" wide Habanero peppers. Peppers are mildly hot, have medium thin flesh, and turn from light green to bright yellow when mature. The plant has light green stems, light green leaves, and white flowers. Peppers have a fantastic aroma and terrific flavor with little heat. It is an excellent drying pepper and is great for making seasoning spice powder. A variety from Trinidad & Tobago. Scoville Heat Units: 700.



**HPLC Test Results: #13**

### [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.



### [HP883-10 - Trottolino Amoroso Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Trottolino Amoroso Pepper. The plant produces good yields of 3 ¾" long by 1 ½" wide hot peppers. Peppers are hot, grow upright, and turn from green with dark purple markings, to red when mature. The plant has green stems, green leaves, and white flowers. Good foliage protects sunscald. Great cooking and stuffing pepper. A variety from Italy.



### [HP1007-20 - Turkish Cherry Hot Peppers](#)

90 days. Capsicum annuum. The plant produces good yields of 1 ¾" long by 1 ¾" wide Cherry hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Perfect for salads and pickling. A variety from Turkey.

**HPLC Test Results: #16**

### [HP2462-20 - Utri Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Utri Pepper. The plant produces high yields of Hungarian-type hot peppers. The peppers are medium hot, have thin flesh, and turn from light dark green to dark red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for eating fresh, cooking, and for making spicy paprika. Suitable for home gardens. An heirloom was brought to the USA in 1909 by Rose Utrie of Hungary.



### [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.



### [HP884-10 - Venezuela Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Venezuela Pepper. The plant produces good yields of ½" long by ½" wide Pequin peppers. Peppers are very hot, have medium thin flesh, grow in clusters, and turn from green, to dark purple (almost black), to red when mature. The plant has dark purple stems, green dark purple leaves, and violet purple flowers. A beautiful edible Ornamental pepper plant. Excellent drying pepper and great for making seasoning spice powder. Suitable for containers, pots, patios, hanging baskets, and small gardens. United States Department of Agriculture, PI 593598. A rare variety from Venezuela.



### [HP836-10 - Vietnamese Multi-Color Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Vietnamese Multi-Color Pepper. The plant produces good yields of ¾" long by ½" wide Pequin peppers. Peppers are medium hot, have medium thin flesh, grow upright, and turn from purple, to lavender, to honey, to orange, to red when mature. The plant has purple stems, purple leaves with green markings, and violet flowers. A beautiful ornamental plant. A variety from Vietnam.



### [HP1027-20 - Vietnamese Tear Jerker Hot Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 1 ¼" long by ¼" wide hot peppers. Peppers are very hot and turn from green, to green with black markings, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. The heat of these small peppers will make you cry tears! A variety from Vietnam.



**HPLC Test Results: #3**

### [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.

### [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.



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

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



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

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



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

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



### [HP870-20 - Xigole Hot Peppers](#)

90 days. Capsicum annum. Open Pollinated. The plant produces high yields of 2 ¼" long by ½" wide hot peppers. The peppers are hot, grow upright, and turn from green, to orange-red, to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Oaxaca, Mexico.



**HPLC Test Results: #1**

### [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.



### [HP2467-10 - Yebo Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 2" long by ¾" wide conical shape hot peppers. Peppers are hot and turn from green, to orange, to dark purple when they mature. The plant has green stems, green leaves, and white flowers. Perfect for containers. Developed by Mario Dadomo of Parma, Italy. A very rare variety from Africa.



### [HP881-10 - Yellow Bedder Hot Peppers](#)

65 days. Capsicum annum. 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.



### [HP2430-20 - Yellow Sweet Habanero Hot Peppers](#)

85 days. Capsicum chinense. Open Pollinated. The plant produces good yields of 2 ½" long by 2 ½" wide wrinkled yellow Habanero peppers. Peppers have no or little heat, are crunchy, and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. You can enjoy the spicy tropical flavor of a Habanero pepper without the heat! Excellent for making salsa, hot sauce, and seasoning powder. Suitable for containers, pots, patios, borders/rock gardens. A variety from the USA.



### [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.



### [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.



### [HP407-20 - Zia Pueblo Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Zia Pueblo Pepper. The plant produces good yields of 3" long by 1 ¼" wide Anaheim hot peppers. Peppers are medium hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Peppers are grown by local farmers at 5,500 feet above sea level at Zia Pueblo, New Mexico, USA.



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

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



**HPLC Test Results: #36**