

## New Items 2024

### [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.



### [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.

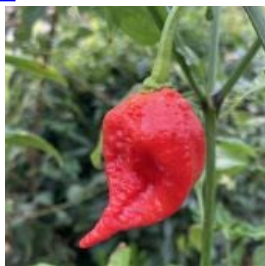


### [HP2487-10 - 7 Pot Gigantic Chocolate Pepper Seeds](#)

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.



### [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.



### [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.



### [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.



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

90 days. Capsicum chinense. Open Pollinated. Aji Dulce Yellow Pepper. The plant produces good yields of 2" long by 1 ¼" wide wrinkled Habanero peppers. Peppers are mildly hot with just a tint of heat, have medium thin flesh, and turn from light green to yellow when mature. The plant has green stems, light green leaves, and white flowers. A variety from Venezuela.



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

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



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

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

### [HP2455-10 - Aji Rico Hot Peppers](#)

#### **2017 All-America Selections Winner!**

70 days. Capsicum baccatum. (F1) This early maturing plant produces high yields of 4" long by 1 ½" wide hot peppers. Peppers are mildly hot, have thin flesh, and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. The peppers have a deliciously refreshing citrus flavor combined with a pleasing amount of medium heat. Excellent fresh, salsa, hot sauce, and making spicy paprika. Suitable for home gardens and market growers. A variety from the USA. Scoville Heat Units: 500.



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

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



### **HP2456-10 - Alter Ego Hot Peppers**

85 days. Capsicum annum. (F1) The plant produces good yields of 6" long by 1 ½" wide hot peppers. Peppers are medium hot, have thick flesh, and turn from lime green to scarlet red when they mature. The plant has green stems, green leaves, and white flowers. The peppers are is both hot and sweet as the name suggests. Excellent fresh and cooking. Suitable for home gardens and market growers. A variety from the USA. Disease Resistant: TMV.



### **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.



### **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.



### **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.



### [HP2435-10 - Bambino Pepper Seeds](#)

80 days. Capsicum annuum. (F1) Bambino Pepper. The plant produces high yields of 2 ½" long Jalapeno peppers. Peppers are hot, have thick flesh, and turn from dark green to deep red when mature. Usually used when green. The plant has green stems, green leaves, and white flowers. Does well in hot and humid conditions. Excellent fresh use, for pickling, making salsa, hot sauce, and seasoning spice powder. Heat Tolerant. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. Disease Resistant: BLS.



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

70 days. Capsicum annuum. 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.

### [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.

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



### [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.



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

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



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

90+ days. Capsicum annum. 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.



### [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.



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

75 days. Capsicum annum. (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.



### [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.



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

75 days. Capsicum annum. 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.



### [HP2347-10 - Cajamarca Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Cajamarca Pepper. The plant produces good yields of 3 ¼" long by ¼" 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.



### [HP2498-10 - Calabrian Diavolicchio Pepper Seeds](#)

100+ days. Capsicum chinense. Open Pollinated. Calabrian Diavolicchio Pepper. The plant produces good yields of 2 ¼" long by 1 ¼" wide peppers. Peppers are hot, medium thick flesh, grows upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, and seasoning spice powder. This is a rare variety from Italy.



### [HP2499-10 - Calabrian Mazetti Pepper Seeds](#)

75 days. Capsicum chinense. Open Pollinated. Calabrian Mazetti Pepper. The plant produces good yields of 2" long by 1 ¼" wide peppers. Peppers are hot, thick flesh, grow in clusters upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, pickling, and seasoning spice powder. This is a rare variety from Italy.



### [HP2500-10 - Calabrian Sigaretta Ristra Pepper Seeds](#)

75 days. Capsicum chinense. Open Pollinated. Calabrian Sigaretta Ristra Pepper. The plant produces good yields of 5" long by ¾" wide hot peppers. Peppers are hot, medium thick flesh, grows upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, hot sauce, pickling, and seasoning spice powder. This is a rare variety from Italy.



### [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.



### [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.



### [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.



### [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.



### [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 ½" 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.



### [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 ¼" 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.



### [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.



### [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.



### [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.





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

90 days. Capsicum annuum. 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.

### [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.



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

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



### [HP2440-10 - Chili Pie Hot Peppers](#)

#### **2017 All-America Selections Winner!**

70 days. Capsicum annuum. (F1) This early maturing plant produces high yields of large 2" long by 2 ½" wide mini hot bell 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. Great fresh, stuffed, or used for cooking. The plants yield approximately 25 to 30 fruit each and are even able to set fruit even under hot, humid conditions. Suitable for containers and small gardens. Heat Tolerant. High Humidity Tolerant. An excellent choice for home gardens. Scoville Heat Units: 500.



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

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



### [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.

### [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.



### [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.



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

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



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

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



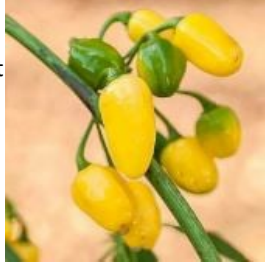
### [HP2354-10 - Criolla de Cocina Pepper Seeds](#)

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.



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

90 days. Capsicum chinense. Open Pollinated. Cumari do Para Pepper. The plant produces good yields of  $\frac{3}{4}$ " long by  $\frac{1}{2}$ " 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  $1\frac{1}{4}$ " by  $\frac{3}{4}$ " 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.



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

90+ days. Capsicum chinense. Open Pollinated. Death Naga Pepper. The plant produces good yields of 3" long by  $1\frac{1}{2}$ " 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  $2\frac{1}{4}$ " long by  $1\frac{1}{4}$ " 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.



### [HP2457-10 - Desperado Hot Peppers](#)

70 days. Capsicum annum. (F1) This early maturing compact plant produces good yields of  $7\frac{1}{2}$ " long by  $1\frac{1}{2}$ " wide Anaheim hot peppers. Peppers are mildly 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. Good foliage provides good protection from sun-scald. Excellent drying, roasting, and cooking. Suitable for home gardens, market growers, and commercial growers. A variety from the USA. Scoville Heat Units: 500.



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

120+ days. Capsicum chinense. Open Pollinated. Diablo Rojo Pepper. The plant produces high yields of 4" long by  $1\frac{1}{4}$ " 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.

### [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 1/2" 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 3/4" 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 1/2" long by 1 3/4" 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.



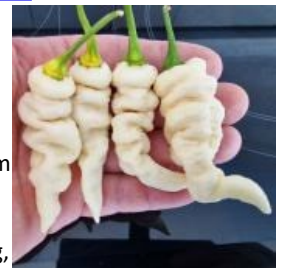
### [HP2357-10 - Esplette Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Esplette Pepper. The plant produces good yields of 4 1/2" long by 1 1/4" 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. Peppers are sweet with a smidge of heat. Excellent drying pepper for making Paprika Powder. An heirloom variety from Spain.



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

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



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

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



### [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.



### [HP2482-20 - Fire n Ice Pepper Seeds](#)

60 days. Capsicum annum. Open Pollinated. Fire n Ice Pepper. This early maturing plant produces high yields of 3" long hot peppers. Peppers are mildly hot, grow upright in clusters, and turn from ivory, to yellow, to orange, to red when mature. 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.



### [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.



### [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.



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

85 days. Capsicum annum. 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.

### [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.



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

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



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

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



**HPLC Test Results: #17**

### [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.



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

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



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

85 days. Capsicum annum. Open Pollinated. Hidalgo Pepper The plant produces high yields of large 2 ½" long by ¾" wide Serrano hot peppers. Peppers are hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and cooking. Heat Tolerant. A variety from Mexico.



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

75 days. Capsicum annum. 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 annum. 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.



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

75 days. Capsicum annum. 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.



### [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.



### [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.

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

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



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

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



**HPLC Test Results: #12**

### [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.



### [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.



### [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.



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

85 days. Capsicum annuum. Open Pollinated. Lady Hermit Pepper. The plant produces heavy yields of 6" long by ¾" 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.



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

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



### [HP2484-20 - Lumbre Hatch XX Pepper Seeds](#)

80 days. Capsicum annuum. Open Pollinated. Lumbre Hatch XX Pepper. The plant produces good yields of 6" long by 1" wide Anaheim-type 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. This variety is similar to New Mexico types but is 2x hotter. It is the hottest Anaheim variety available, It is an excellent drying pepper for making seasoning spice powder, roasting, frying, and stir-frying. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, USA. Scoville Heat Units: 18,000.



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

#### **2017 All-America Selections Winner!**

75 days. Capsicum annuum. (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



### [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.





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

90+ days. Capsicum chinense. Open Pollinated. Mayo Pimento Pepper. The plant produces good yields of 3" long by 1 ¼" wide elongated Habanero hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from New Mexico, USA.



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

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



### [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.



### [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.



### [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.



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

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

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

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



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

90 days. Capsicum annuum. 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.



### [HP2425-20 - NuMex Pumpkin Spice Jalapeno Hot Peppers](#)

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



### [HP2463-10 - Onyx Red Ornamental Pepper Seeds](#)

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

110+ days. Capsicum annuum. Open Pollinated. Onyx Red Ornamental Pepper. 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 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 annuum. Open Pollinated. Onza Orange Pepper. The plant produces good yields of 3" long by ¾" 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.

### [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.



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

90 days. Capsicum chinense. Open Pollinated. Piaoziho 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.



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

75 days. Capsicum annuum. 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.



### [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.



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

100+ days. Capsicum annuum. 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.



### [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.



### [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.



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

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



### [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.



### [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.



### [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.



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

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



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

90+ days. Capsicum chinense. Open Pollinated. Scotch Bonnet Papa Dreadie Pepper. The plant produces high yields of 1 ¾" long by 2" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. A rare variety from Texas, USA.



### [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.



### [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 annum. (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.



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

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



### [HP2460-10 - Sriracha Pepper Seeds](#)

70 days. Capsicum annum. (F1) Sriracha Pepper. This early maturing sturdy plant produces excellent yields of giant 5" long by 1 ¼" wide Jalapeno hot peppers. It is one of the largest Jalapeno peppers available. The peppers are mildly hot, have thick flesh, and turn from shiny dark green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for salsa, pickling, and roasting. Suitable for home gardens, market growers, and commercial growers. A variety from the USA.



### [HP2464-10 - Stromboli Hot Peppers](#)

90 days. Capsicum annum. 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.



### [HP2480-20 - Super Khi Hot Peppers](#)

75 days. Capsicum annum. Open Pollinated. This compact ornamental plant produces high yields of 1 ½" long by ½" wide Thai 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 stems. Excellent for soups, chilis, Chinese dishes, Thai dishes, and making hot sauces. Suitable for containers. An excellent choice for home gardens. A variety from Vietnam. Scoville Heat Units: 50,000.



### [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.



### [HP2469-10 - Sweet Heat Peppers](#)

56 days. Capsicum annum. (F1) This early maturing compact plant produces high yields of 4" long by 1 ½" wide red sweet bell peppers with a mildly spicy flavor. The plant has green stems, green leaves, and white flowers. These peppers have a slightly spicy taste with a smoky flavor, similar to the spicy flavor of a Pepperoncini. Good for grilling, salsas, or used fresh in salads. Suitable for containers, pots, patios, hanging baskets, and small gardens.



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

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



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

60 days. Capsicum annum. (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.



### [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.



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

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



### [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.



### [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.



### [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.



### [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.



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

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



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

120 days. Capsicum chinense. Open Pollinated. Wartryx Pepper. The plant produces high yields of 1 ¾" long by 1 ¾" wide Habanero peppers. Peppers are extremely hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. It is a cross with the Trinidad Scorpion Pepper, 7 Pot Jonah Pepper, and the Ubatuba Pepper. A rare variety from the USA. Scoville Heat Units: 1,300,000



### [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.



### [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.

### [HP2430-10 - Yellow Sweet Habanero Pepper Seeds](#)

85 days. Capsicum chinense. Open Pollinated. Yellow Sweet Habanero Pepper. The plant produces good yields of 2 ½" long by 2 ½" wide wrinkled 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, and borders/rock gardens. A variety from the USA.

