Hungarian Sweet Peppers

SP376-10 - Banana Bounty Pepper Seeds

85 days. Capsicum annuum. (F1) Banana Bounty Pepper. The plant produces high yields of 8" long by 2" wide sweet banana peppers. These Hungarian type peppers have thick walls and turn from a light yellow, to orange, then red when mature. The plant has green stems, green leaves, and white flowers. An excellent processing variety with very high yields. Great when used fresh or cooked. An excellent choice for home gardens, market growers, and open field production.



SP361-20 - Boris Sweet Peppers

65 days. Capsicum annuum. (F1) This early maturing plant produces heavy yields of 8" long by 1 ¾" wide banana sweet peppers. The peppers turn from light green to bright red when mature. The plant has green stems, green leaves, and white flowers. Peppers are mild, sweet, and delicious. It is one of the most popular banana pepper on the market! Always a great seller at Farmer's Markets! An excellent choice for



home gardens and market growers. Disease Resistance: TMV.

SP204-10 - Feherozon Pepper Seeds

85 days. Capsicum annuum. Open Pollinated. Feherozon Pepper. The plant produces good yields of huge 5" long by 3 1/2" wide sweet bell peppers. Peppers have thick flesh, turn from creamy white, to orange, to red when mature. It can be used at either color stage. This variety has thick walls. Great for salads, stuffing, and making Hungarian Paprika powder. Excellent in salads, sauteed or stuffed. A variety from Hungary.



SP22-20 - Giant Szegedi Pepper Seeds

75 days. Capsicum annuum. Open Pollinated Giant Szegedi Pepper. The plant produces good yields of 4 ½" long sweet peppers. Peppers turn from white, to orange, to red when mature. Peppers are very sweet and have thick walls. This variety does well in cooler regions. Great for salads, stuffing, and cooking. A variety from Hungary.



SP222-10 - Hungarian Spice Paprika Pepper Seeds

75 days. Capsicum annuum. Open Pollinated. Hungarian Spice Paprika Pepper. The plant produces heavy yields of 4 1/2" long by 1 1/2" wide sweet paprika peppers. Peppers turn from green to red when they mature. It is one of the finest quality strains for making Hungarian Paprika. Excellent color and is ideal for grinding into Paprika powder. A variety from Hungary.



SP125-20 - Hungarian Sweet Wax Pepper Seeds

66 days. Capsicum annuum. Open Pollinated. Hungarian Sweet Wax Pepper. The plant produces high yields of 6" long by 1 ½" wide sweet Banana peppers. Peppers turn from greenish yellow, to orange, to red when mature. Excellent for sandwiches, salads, frying, and pickling. A variety from the USA.



SP287-20 - Hungarian Yellow Wax Sweet Pepper Seeds

75 days. Capsicum annuum. Open
Pollinated. Hungarian Yellow Wax Sweet
Pepper. The plant produces heavy yields of 5
½" long by 1½" 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.



SP356-10 - Right on Red Hungarian Cheese Sweet Peppers

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of flat rounded sweet peppers. The pepper turns from green to red when mature. The plant has green stems, green leaves, and white flowers. These peppers are sweet and have thick walls making an excellent stuffing pepper. It has a good shelf life too! Great for salads, salsa, canning, stuffing, or pickling. You can cut the tops off and use them as bowls for individual dip servings or garnishes. Suitable for small gardens and containers.

SP156-20 - Jumbo Stuff Sweet Peppers

68 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 6" long by 3 ¾" wide sweet bell peppers. Peppers are light lemon cream-yellow in color and have thick walls. A hybrid made from the cross-pollination of the Hungarian and Sweet Banana Sweet Peppers. Excellent used fresh in salads, sauteed or stuffed.

