

Peppers (Hot)

HP482-20 - Ammazzo Hot Peppers

85 days. Capsicum annuum. 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.



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.



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.



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.



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.



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

HP621-20 - Joe's Long Cayenne Pepper Seeds

90 days. Capsicum annum. 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 annum. 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.



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.



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.



HP883-10 - Trottolino Amoruso Pepper Seeds

85 days. Capsicum annum. Open Pollinated. Trottolino Amoruso 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 sun-scall. Great cooking and stuffing pepper. A variety from Italy.

