

Peppers (Hot)

[HP2044-10 - Grenada Pepper Seeds](#)

90+ days. Capsicum chinense. Open Pollinated. Grenada Pepper. The plant produces good yields of 2" long by 1 ½" wide Habanero peppers. Peppers are very hot, have medium thick flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling and making salsa, hot sauce, and seasoning spice powder. Seeds were collected from a small store in Grenada. A variety from Grenada.

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

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

