

Frying Hot Peppers

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

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



[HP2478-10 - Aleppo Pepper Seeds](#)

80 days. Capsicum annuum. Open Pollinated. Aleppo Pepper. The plant produces good yields of 4" long by 1 1/2" 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.



[HP325-20 - Amando Pepper Seeds](#)

80 days. Capsicum annuum. (F1). Amando Pepper. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are hot and turn from dark green to dark red when mature. Peppers are straight with a pointed end. Great cooking pepper! The plant has green stems, green leaves, and white flowers. Disease Resistance: TMV.



[HP327-10 - Anaheim College 64 Pepper Seeds](#)

75 days. Capsicum annuum. Open Pollinated. Anaheim College 64 Pepper. The plant produces good yields of 8" long by 1 3/4" wide Anaheim peppers. Peppers are mildly hot, have medium thick flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Most commonly used when green. Excellent fresh, roasted, stuffing, frying, stir-fry, canning, and used to make salsa and guacamole. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA. United States Department of Agriculture, NSL 53709.



[HP1302-20 - Anaheim M Hot Peppers](#)

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 7" long by 1" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or fried, stuffed, roasting, stir-fry, and canning. Not as hot as the other Anaheim varieties. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from New Mexico, USA.



[HP302-20 - Anaheim Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Anaheim Pepper. The plant produces good yields of 7" long by 1" wide Anaheim peppers. Peppers are very mild and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh, pickled, or dried. Not as hot as Anaheim TMR 23. A variety from New Mexico, USA.



[HP10-20 - Anaheim TMR 23 Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Anaheim TMR 23 Pepper. The plant produces heavy yields of 7 ½" long 2" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Commonly used when green. Excellent fresh, pickled, canned, stuffed, roasted, stir-fry, and dried. Also, known as the New Mexican Chile. Very hardy and does well in extreme weather conditions. Suitable for home gardens, farmer's markets, market growers, and commercial growers. A variety from the USA. Disease Resistant: TMV.



[HP1130-10 - Ancho 101 Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Ancho 101 Pepper. The plant produces good yields of 3 ½" long by 2 ½" wide hot peppers. Peppers are mildly hot, have medium thick flesh, and turn from dark green to red when mature. The plant has green stems, green stems, and white flowers. Excellent for salads, baking, stuffing, moles, seasoning powder, and roasting. An excellent choice for home gardens, farmer's markets, and market growers. A variety from Mexico.



[HP415-20 - Ancho Gigantea Hot Peppers](#)

95 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long by 2 ¼" wide hot peppers. Peppers are mildly hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing. A variety from Mexico.



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

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



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

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



[HP1304-20 - Ancho Pepper Seeds](#)

85 days. Capsicum annuum. Open Pollinated. Ancho Pepper. The plant produces good yields of large 6" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green stems, and white flowers. A variety from Mexico.



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

85 days. Capsicum annuum. Open Pollinated. Barker's Pepper. The plant produces high yields of 7" long by 2" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, and canning. It is the hottest of the Anaheim peppers. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



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

78 days. Capsicum annuum. Open Pollinated. Big Jim Pepper. The plant produces high yields of 12" long by 2" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, frying, roasting, stir-fries, canning, enchilada sauce, and Chiles Rellenos. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from New Mexico, United States of America. Scoville Heat Units: 4,000.



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

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



[HP37-20 - Caloro Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Caloro Pepper. The plant produces high yields of 2" long by 1" wide conical-shaped hot peppers. Peppers are hot, have thick walls, and turn from green to bright yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent fresh or pickled. United States Department of Agriculture, NSL 73249. Disease Resistant: TMV.



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

85 days. Capsicum annum. Open Pollinated. Chile de Comida Pepper. The plant produces good yields of 3 1/2" long by 1" wide hot peppers. Peppers are medium hot, have medium thick flesh, and turn from green, to brown, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for roasting, frying, and stir-fries. A variety from Mexico.



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

85 days. Capsicum annum. Open Pollinated. Chile Grande Pepper. The plant produces good yields of 3" long by 1 1/4" wide Anaheim peppers. Peppers are hot and turn from green to bright red when mature. The plant has green stems, green leaves, and white flowers. A large Anaheim that's great for fresh salsas. Excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP56-10 - Chimayo Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Chimayo Pepper. The plant produces good yields of 3" long by 1" wide Anaheim peppers. Peppers are medium hot, have medium thick flesh, and turn from green to dark red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making salsa, used for stuffing, roasting, stir-fries, or drying into chile powder. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Chimayo, New Mexico, USA. United States Department of Agriculture PI 593474. Scoville Heat Units: 6,000.



[HP2036-10 - Compadre Hot Peppers](#)

75 days. Capsicum annum. (F1) The plant produces high yields of large Jalapeno peppers. Peppers are hot, have thick flesh, and turn from shiny green to red when mature. The plant has green stems, green leaves, and white flowers. Does well in alkaline soils. Heat Tolerant. Cold Tolerant. Does well in stressful weather. Excellent choice for home gardens, market growers, and open field production. Disease Resistant: PVY, TMV. Scoville Heat Units: 30,000.



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

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



[HP1073-10 - Demre Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Demre Pepper. The plant produces good yields of 6" long by 1" wide Cayenne peppers. Peppers are hot, have medium thin flesh, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, stir-fries, making salsa, hot sauce, drying, and for making seasoning spice powder. A variety from Turkey. Scoville Heat Units: 29,811.



HPLC Test Results: #11

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

70 days. Capsicum annum. (F1) This early maturing compact plant produces good yields of 7 ½" long by 1 ½" 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.



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

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



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

90 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3" long by ½" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for stuffing, roasting, frying, and canning. A variety from New Mexico, USA. Scoville Heat Units: 2,000.



[HP2250-10 - Flaming Flare Hot Peppers](#)

2015 All-America Selections Winner!

75 days. Capsicum annum. (F1) The plant produces high yields of 4" bright red hot peppers. Peppers turn from green to red when mature. Great fresh, used in sauces, salsa, stir-fries, and sauteing. The plant produces more peppers and larger peppers per plant than similar varieties. Disease Resistance: TMV. Scoville Heat Units: 1,000.



[HP1996-20 - Fresno Hot Peppers](#)

85 days. Capsicum annum. (F1) The plant produces good yields of 3" long by 1 ¼" wide hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for roasting, pickling, or for making salsa. Disease Resistant: TMV. Scoville Heat Units: 10,000.



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

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



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

2014 All-America Selections Winner!

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



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

70 days. Capsicum annuum. (F1) Goliath Griller Pepper. This early maturing plant produces high yields of 7" long by 1 1/2" wide Anaheim hot peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent roasting and grilling variety. Also great for salsa, stuffing, and stir-fries. This variety performs better than other Anaheim hot peppers. Does well under cool growing conditions too! Scoville Heat Units: 1,000.



[HP2242-10 - Highlander Hot Peppers](#)

65 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 7" long by 2" wide Anaheim-type hot peppers. The plant has green leaves, a green stem, and white flowers. Usually harvested when green. Always a great seller at Farmer's Markets! An excellent choice for home gardens and market growers. Scoville Heat Units: 1,500.



[HP1297-20 - Hot Pepper Mix Seeds](#)

85 to 110 days. Capsicum annuum. Open Pollinated. Hot Pepper Mix. A mixture of hot peppers in various shapes and colors. Peppers range from mild heat to very hot. Excellent for making pickles, hot sauces, beef jerky, and salsa.



[HP2253-10 - Hot Sunset Hot Peppers](#)

2015 All-America Selections Winner!

85 days. Capsicum annuum. (F1) Plant produces high yields of 7" long hot banana peppers. Peppers are mildly hot, have thick walls, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh, grilled, pickled or roasted. A variety from the USA. Scoville Heat Units: 650.

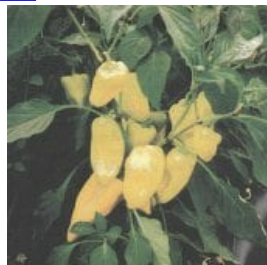


[HP2448-20 - Hungarian Bussert Hot Peppers](#)

75 days. Capsicum annuum. 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.

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

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 5 1/2" long by 3 1/2" wide hot peppers. Peppers are mildly hot and turn from light greenish-yellow, to orange, to red when mature. The plant has green stems, dark green leaves, and white flowers. Excellent for stuffing, roasting, grilling, and frying. A variety from Hungary. Scoville Heat Units: 700.



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

65 days. Capsicum annuum. Open Pollinated. This early maturing plant produces good yields of 4 1/2" long by 1" wide Banana hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for Hungarian cuisine and for salads, frying, and pickling. United States Department of Agriculture, PI 617082. A variety from the USA.



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

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



[HP604-20 - Inferno Hot Banana Peppers](#)

62 days. Capsicum annuum. (F1) This early maturing plant produces high yields of 8" long by 1 ½" wide banana-shaped hot peppers. Peppers are mildly hot and turn from yellow to red when mature. The plant has green stems, green leaves, and white flowers. An excellent early variety is used fresh in salads, frying, or pickling. A variety from the USA. Scoville Heat Units: 1,000.



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

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



[HP943-10 - Italian Roaster II Pepper Seeds](#)

85 days. Capsicum annuum. (F1) Italian Roaster II Pepper. The plant produces good yields of 6" long by 1½" wide hot peppers. Peppers are very mild, just a little heat, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Superb flavor. Excellent for salads, pizza, and grilling.



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

85 days. Capsicum annuum. (F1) The plant produces good yields of 4 ½" long by ¾" wide hot peppers. Peppers are very hot and turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for frying, roasting, and cooking. Perfect choice for home gardens and market growers. A variety from South Korea. United States Department of Agriculture, PI 508433.



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

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



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

85 days. Capsicum annuum. Open Pollinated. The plant produces good yields of 3" long hot peppers. Peppers are medium-hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Heat Tolerant. Peppers are grown in the low desert regions with shade by local farmers at Norogachi, Chihuahua, Mexico.



[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.



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

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



[HP153-10 - Mexibell Hot Peppers](#)

1988 All-America Selections Winner!

70 days. Capsicum annuum. (F1) This early maturing plant produces good yields of bell hot peppers with a mild chili flavor. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. Excellent choice for home gardens and market growers. A variety from the USA. Disease Resistant: TMV.



[HP2255-10 - Minero Pepper Seeds](#)

90 days. Capsicum annuum. (F1) Minero Pepper. The plant produces high yields of 1 oz Guajillo-type hot peppers. Peppers turn from dark green to red when mature. The plant has green stems, green leaves, and white flowers. Great when eaten fresh or dried. Always a great seller at Farmer's Markets! An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from the USA.



[HP2236-20 - Mosquetero Hot Peppers](#)

90 days. Capsicum annuum. (F1) The plant produces high yields of 6" long by 3" wide Ancho hot peppers. Peppers are mildly hot and turn from deep green to red when mature. The plant has green stems, green leaves, and white flowers. Usually used when green. They perform well under cooler climates. Excellent for stuffing into chiles Rellenos or frying. An excellent choice for home gardens and market growers.



[HP293-20 - Mulato Isleno Pepper Seeds](#)

90 days. Capsicum annuum. Open Pollinated. Mulato Isleno Pepper. The plant produces good yields of 6" long by 3" wide Ancho peppers. Peppers are mildly hot and turn from green to brown when mature. The plant has green stems, green leaves, and white flowers. Excellent stuffing pepper. A variety from Mexico.



[HP159-20 - Mushroom Red Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 1/2" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Excellent for garnishing, pickling, or drying. An excellent choice for home gardens. An heirloom variety from the USA.



[HP160-20 - Mushroom Yellow Hot Peppers](#)

95 days. Capsicum chinense. Open Pollinated. The plant produces heavy yields of 1" long by 1 ½" wide mushroom-shaped hot peppers. Peppers are hot and turn from green to yellow when mature. The plant has green stems, green leaves, and white flowers. Excellent for garnish, pickling, or drying. An heirloom variety from the USA.



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

85 days. Capsicum annuum. Open Pollinated. NuMex Big Jim Pepper. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. Peppers are mildly hot and turn from green to red when they mature. The plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! An excellent choice for home gardens, market growers, and open field production. Developed by New Mexico State University. A variety from New Mexico, USA.



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

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

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



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

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



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

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



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

85 days. Capsicum annuum. Open Pollinated. The plant produces heavy yields of 12" long by 2 ¾" wide hot peppers. This is an improved variety of the Big Jim with a consistent hot heat level. The plant yields 10% more peppers than the old Big Jim variety and has 5 times more flavor compounds. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. Excellent choice for home gardens, market growers, and open field production. Excellent choice for home gardens and Farmer's Markets. Developed by the New Mexico State University. A variety from New Mexico, USA.



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

85 days. Capsicum annum. Open Pollinated. NuMex Joe E Parker Pepper. The plant produces heavy yields of 7" long by 1 ½" wide hot peppers. Peppers are mildly hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. An excellent choice for home gardens, market growers, and open field production. A variety from the USA.



[HP168-20 - NuMex R Naky Hot Peppers](#)

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



[HP169-20 - NuMex Sandia Select Hot Peppers](#)

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



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

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



[HP1157-20 - Pimiento de Padron Hot Peppers](#)

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



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

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



[HP799-20 - Ram's Horn Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces high yields of 8" long by 1" wide Cayenne hot peppers. Peppers are medium hot, have medium-thick flesh, and turn from light green to red when mature. Excellent for making salsa, roasting, frying, stir-fry, and seasoning spice powder. An heirloom variety from the Emily Eidson family of Lexington, South Carolina, USA.

[HP1885-10 - Sahuaro Hot Peppers](#)

76 days. Capsicum annum. (F1) The plant produces high yields of 9" long by 2" wide Anaheim-type hot peppers. Peppers are mildly hot, have thick walls, and turn from light green to red when mature. The plant has green stems, green leaves, and white flowers. The plant has a good leaf canopy providing protection against sun-scald. Great frying and stuffing variety. Disease Resistant: PMV. Scoville Heat Units: 500.



[HP1887-10 - San Ardo Hot Peppers](#)

75 days. Capsicum annum. (F1) Plant produces high yields of 6" long by 3" wide Ancho type hot peppers. Peppers are mildly hot and turn from glossy dark green to red when mature. Plant has green stems, green leaves, and white flowers. Always a great seller at Farmer's Markets! Excellent choice for home gardens, market growers, and open field production. Disease Resistant: BLS, PVY, PMV, TMV.



[HP1100-20 - Sandia Pepper Seeds](#)

75 days. Capsicum annum. Open Pollinated. Sandia Pepper. The plant produces good yields of 7" long by 2" wide Anaheim 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 stuffing, roasting, frying, stir-frying, enchilada sauce, stews, and canning. An excellent choice for home gardens, farmer's markets, market growers, open production, and commercial production. A variety from Albuquerque, New Mexico, USA.



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

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 3 1/2" long by 1" wide hot peppers. Peppers are hot and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. A variety from Santo Domingo, New Mexico. United States Department of Agriculture, PI 645492.



[HP427-20 - Shishito Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Shishito Pepper. The plant produces high yields of 2 1/4" long by 1/2" 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. A variety from Japan.



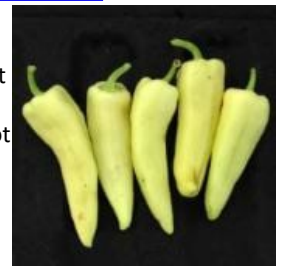
[HP1818-20 - Stoked Pepper Seeds](#)

60 days. Capsicum annum. (F1) Stoked Hot Pepper. The plant produces high yields of 5 1/2" long by 1 1/2" wide banana-shaped hot peppers. Peppers are hot and turn from pure yellow, to scarlet orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for pickling, frying, or stuffing. Stoked is a replacement for Inferno, Volcano, and Surefire. A variety from the USA.



[HP227-10 - Super Hot Hungarian Pepper Seeds](#)

55 days. Capsicum annum. (F1) Super Hot Hungarian Pepper. This early maturing plant produces good yields of 8" long by 2" wide Hungarian hot peppers. Peppers are very hot and turn from light green, to bright creamy yellow, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for fresh use, pickling, or frying. Suitable for short season regions. An excellent choice for home gardens and market growers.



[SP201-20 - Sweet Cayenne Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Sweet Cayenne Pepper. The plant produces high yields of giant 12" long by 3/4" wide Cayenne sweet peppers. Peppers are very sweet, have medium thin flesh, and turn from green, to orange, to crimson red when mature. The plant has green stems, green leaves, and white flowers. The plant is loaded with amazingly long Cayenne peppers. Excellent drying pepper for making pepper flakes and seasoning spice powder. Excellent for stir fry. Enjoy the Cayenne pepper without the heat! Excellent choice for home gardens. 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 1/2" 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.



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

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

