

Tabasco

[HP964-10 - Aji Caballero Pepper Seeds](#)

90 days. Capsicum frutescens. Open Pollinated. Aji Caballero Pepper. The plant produces high yields of ¾" long by ¼" wide 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. Similar to the Tabasco Pepper. Perfect for making hot sauce and pepper flakes, Excellent choice for home gardens. A rare variety from Puerto Rico.



[HP1272-10 - Angkor Sunrise Hot Peppers](#)

100+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot, have medium-thin flesh, and turn from cream to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Similar to the Tabasco plant. Excellent for making hot sauce. Suitable for containers. A variety from Cambodia.



[HP93-10 - Guam Boonies Pepper Seeds](#)

110+ days. Capsicum frutescens. Open Pollinating. Guam Boonies Pepper. The plant produces good yields of ¾" long by ¼" wide hot peppers. Peppers are very hot, have thin flesh, grow upright, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers with a tint of green. Excellent drying pepper and for making hot sauce. Similar to the Tabasco variety. A rare variety from the island of Guam. Scoville Heat Units: 160,000.



[HP2111-20 - Halawatha Hot Peppers](#)

85 days. Capsicum annum. Open Pollinated. The plant produces good yields of 4 ½" long by 2" wide hot peppers. Peppers are very hot and turn from green to orange when mature. The plant has green stems, green leaves, and white flowers. United States Department of Agriculture PI 640877. A variety from Sri Lanka.



[HP1926-20 - Hawaiian Red Kona Hot Peppers](#)

100+ days. Capsicum frutescens. Open Pollinated. The plant produces good yields of 1" long by ¼" wide hot peppers. Peppers are very hot, grow upright, have medium thin flesh, and turn from light green, to orange, to red when mature. The plant has green leaves, green stems, and white flowers. Peppers are similar to Tabasco. Excellent for making hot sauce. A variety from Hawaii, USA.



[HP1081-10 - HDV Hot Peppers](#)

90 days. Capsicum frutescens. Open Pollinated. The plant produces heavy yields of 1 ½" long by ½" wide hot peppers. Peppers are very hot and turn from green to red when mature. The plant has fuzzy green stems, green stems, and green leaves. It is similar to the Tabasco Pepper and can be used to make hot sauce.



HPLC Test Results: #9

[HP1801-20 - Malagueta Hot Peppers](#)

90+ days. Capsicum frutescens. Open Pollinated. The plant produces high yields of ¾" long by ¼" wide Tabasco hot peppers. Peppers are very hot, grow upright, have thin flesh, and turn from yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This variety is larger than other Malagueta varieties and the hottest of the group. Easy to pick. It is similar to the Tabasco pepper and great for making hot sauce. An excellent choice for home gardens and market growers. The Malagueta is the national pepper of Brazil.



[HP1161-10 - Siling Labuyo Pepper Seeds](#)

90+ days. Capsicum frutescens. Open Pollinated. Siling Labuyo Pepper. The plant produces good yields of 1 ½" long by ¾" wide Tabasco peppers. Peppers are very hot, have thin flesh, grow upright, and turn from green to red when mature. The plant has fuzzy green stems, fuzzy green leaves, and white flowers. Excellent for Oriental cuisine and for making hot sauce, hot pepper flakes, and seasoning spice powder. Also known as Philippine Filipino Bird's Eye Chili. United States Department of Agriculture, PI 593614. A variety from the Philippines.



[HP397-10 - Sport Pepper Seeds](#)

85 days. Capsicum annum. Open Pollinated. Sport Pepper. The plant produces high yields of 2 ¼" long by ½" wide Pequin peppers. Peppers are medium hot, have medium thin flesh, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. This is the popular pepper that is pickled and used on hot dogs and sandwiches. It is especially used on the famous Chicago style hot dogs. The peppers resemble the Tabasco pepper but are much larger. Excellent pickling variety. 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.



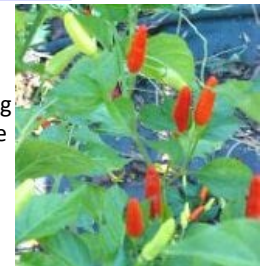
[HP291-10 - Tabasco Greenleaf Pepper Seeds](#)

120+ days. Capsicum frutescens. Open Pollinated. Tabasco Greenleaf Pepper. The plant produces high yields of 1 ¼" long by ¼" wide Tabasco peppers. Peppers are very hot, have medium thin flesh, grow upright in clusters, and turn from pale yellow, to yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Excellent for making hot sauce. This variety is more disease resistant than the typical Tabasco Pepper. The variety was developed by Auburn University, Alabama, USA. United States Department of Agriculture, NSL 79722. Disease Resistant: TEV.



[HP540-10 - Tabasco McIlhenny Pepper Seeds](#)

120 days. Capsicum frutescens. Open Pollinated. Tabasco McIlhenny Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide Tabasco peppers. The peppers are very hot, grow upright in clusters, and turn from light yellow, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. Very productive, produces over 800 peppers on one plant. The seeds were originally obtained from Edmund McIlhenny, Jr. in 1996. Peppers are grown to make the famous Tabasco Hot Sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA.



[HP232-20 - Tabasco Pepper Seeds](#)

120 days. *Capsicum frutescens*. Open Pollinated. Tabasco Pepper. The plant produces heavy yields of small 1 ¼" long by ¼" wide hot peppers. Peppers are very hot, grow upright in clusters, and turn from light greenish-yellow to orange, to red when mature. The plant has green stems, green leaves, and white flowers. An heirloom variety dating back to 1848 which resurfaced after the Civil War and was grown to make the famous Tabasco hot sauce. Suitable for growing indoors in a large pot year-round. A variety from Louisiana, USA. United States Department of Agriculture, PI 586675.



[HP1963-20 - Thai Hot Peppers \(Strain 2\)](#)

85 days. *Capsicum annuum*. Open Pollinated. The plant produces high yields of ½" long hot Tabasco-type peppers. Peppers are very hot, grow upright, and turn from green to red when mature. The plant has green stems, green leaves, and white flowers. The plant averages 200 fruits per plant. Great for salsa, pickling, drying, and making hot sauce. Also used in many Oriental dishes. Suitable for small gardens and containers. A variety from Thailand.



[HP470-10 - Zimbabwe Bird Pepper Seeds](#)

100+ days. *Capsicum frutescens*. Open Pollinated. Zimbabwe Bird Pepper. The plant produces good yields of 1" long by ½" wide Tabasco hot peppers. Peppers are very hot, have thin flesh, and turn from light green, to orange, to red when mature. The plant has green stems, green leaves, and white flowers. This is considered to be one of the hottest peppers in Africa. Excellent for making hot sauce, hot pepper flakes, and seasoning spice powder. A variety from Zimbabwe. Scoville Heat Units: 184,098.



HPLC Test Results: #36