

Fiery Peppers



Cayenne Fiesta Blend

Cayenne Fiesta Blend contains red, yellow, purple, green and orange colored Cayenne varieties. All selections are small, three inch tapered fruits, which are pungent and edible. Cayenne Fiesta Blend is an attractive mix and can be used as an ornamental as well. The peppers dry to the same bright colors as well.



Thai Dragon F1

Commonly used in many Asian dishes, Thai Dragon is very hot and contains excellent flavors. This short and bushy plant produces large clusters of peppers that are 3 to 4 inches long. Thai Dragon starts green and becomes red when matured. Add a little or a lot of heat to your stir fries with these fresh or dried peppers.



Habanero Orange

90 - 100 days to maturity. Native to the Yucatan region, Habanero Orange is extremely hot! It is one of the hottest habanero variety. These 1 inch lantern-shape pods range from 200,000 - 300,000 scoville units. If you want to spice up your food, Habanero Orange is the one for you.



Basket Hot F1

Mainly used for pickling, Basket Hot are 1 inch slightly flattened cherry shaped peppers. They start off a deep green and turn into a beautiful dark red. The plants are compact and produces an abundance of fruits. Enjoy these peppers pickled or stuff them for a perfect appetizer!



Habanero Fatali

An heirloom pepper from Central Africa, Habanero Fatali is 2 to 3 inches long and contains excellent flavors. This bright yellow shriveled fruit has a distinctively pointed end. It is good for container gardening and will look gorgeous. Try adding this pepper to your dish for a hot and flavorful taste. You do not want to miss out on Habanero Fatali!



Ghost

A legendary variety, one of the world's hottest peppers, if not the hottest, with readings in excess of 1,000,000 Scoville units! The plant starts out slow but eventually makes tall plants, exceeding 4 feet in favored locations. The thin-walled, wrinkled, pointed fruits reach 2-3 inches in length, ripening mostly to red.



Jalapeno Gigantia F1

Large red fruit is 5 in. long, good for stuffing, thick walls, medium heat, fleshier than regular Jalapeno.



Scotch Bonnet Red

75 - 100 days to maturity. A Jamaican favorite, these small, thin skinned peppers change colors from dark green to orange then red when mature. Measuring on the Scoville scale at 100,000 - 350,000, Scotch Bonnet Red is one of the spicier pepper. Scotch Bonnet Red is mainly used in Carribean dishes and sauce.



Seeds by Design and Terra Organics are wholesale companies. For more information please contact your local seed dealer.

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