

Sweet Peppers:



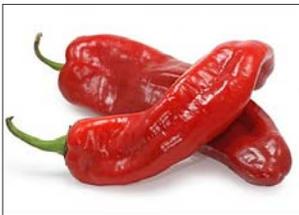
Yellow Bell Pepper Sweet, beautiful, and delicious, this yellow bell is wonderful alone or paired with a Red. The fruit are typical of the Lamuyo-types: long and blocky, ripen green to golden yellow, with a very sweet flavor.

\$6.45



Red Bell Pepper In all likelihood, you have never seen a red bell pepper like this one. This is a beautiful, large, Lamuyo-type sweet pepper. Ripens from green to a deep, rich red color, sweet amazing flavor. Great fresh, roasted, grilled, or fried.

\$6.45



Carmen Pepper The Carmen pepper is a beautiful Red colored sweet roasting pepper grows to about 6" long. These are wonderful tasty peppers great for stuffing, salads, roasting or grilling.

\$6.45



Early Red Bell Pepper This is a very nice bell pepper that will turn red quickly in only 67 days! Make your garden more colorful and tasty with these 4 1/2" sweet flavored bells.

\$6.45



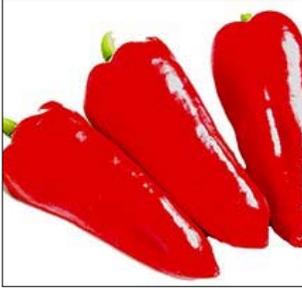
Jimmy Nardello Sweet Pepper This Italian red colored sweet peppers grow to about 8" long and are perfect for chopping into salads or frying with potatoes. These are nicely flavored and very prolific sweet peppers which

6.45



Lipstick Sweet Pimento Pepper This variety is a sweet, dark ruby red pimento type pepper that grows up to 4" long and tastes great! Perfect for all types of cooking because of its sweet flavor.

\$6.45



Cornito de Rosso The Cornito Rosso Hybrid pepper is a beautiful Red colored sweet roasting smaller pepper growing 5-6 inches long. Best for roasting, frying or grilling but delicious and sweet in fresh salads.

\$6.45



Orange Sun Bell Pepper Huge, thick walled orange bell pepper that ripens from green to a gorgeous bright orange color. This nice big pepper has a wonderful sweet flavor and it's thick walls make it great for stuffing or sliced in a salad.

\$6.45



Sweet Banana Pepper An early ripening pepper that grows up to 5 1/2" long. Sweet banana peppers are great for pickling or eating fresh in salads. One of our most popular peppers!

\$6.45



Sweet Pickle Pepper Starting out purple and ivory and ripening to shades of orange, gold and red, the Sweet Pickle Peppers look beautiful in the garden and taste deliciously sweet. Though the fruits are only 2 long, they are very sweet and the plants are prolific.

\$6.45



Tangerine Sweet Pimento Pepper This beautiful little tangerine sweet pimento pepper looks like a tangerine when ripening. Orange colored, medium thick-walled, sweet, juicy and delicious for fresh eating.

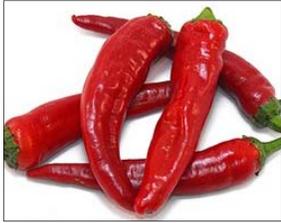
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Hot Peppers:



Chile De Arbol Chiles de Arbol are narrow, curved, hot chiles that start out green and mature to bright red. Very useful in the kitchen, fresh or dried.

6.45



Guajillo Pepper Medium Hot Peppers with a distinctive flavor grow to 6" long and become deep orange-red. These are perfect for adding to salsa and sauces without too much heat to

\$6.45



Jalapeno Hot but not too hot, Jalapeno peppers start green and get milder and bright red as they ripen. Perfect for salsa and nachos, easy to grow and productive all summer long.

\$6.45



Poblano Pepper The Poblano pepper, also known as "Ancho" when dried, these large, dark green, heart shaped peppers are mildly hot and are usually stuffed for chili rellenos.

\$6.45



Serrano Pepper The Serrano Chile pepper is a very hot chili with 5000 Scoville units, this one should be used for hot salsas and chili recipes!

\$6.45