

Shishito Peppers

Shishito Peppers are an East Asian frying pepper. While they look a lot like a hot pepper that you might use to add some spice to your meal, shishitos are actually a meal on their own—or a snack, at least.

Many shishito peppers are completely mild, but, similar to the popular padrone pepper, shishitos *can* be quite hot. We estimate that one in every ten shishitos you eat will have a pretty good kick to it.

HOW TO STORE

Store shishitos in your crisper drawer for up to a week or more. For longer term storage, you can freeze them whole.

HOW TO PREPARE

Heat olive oil in a wide skillet over medium heat until hot but not smoking.

Toss in enough shishito peppers to cover the bottom of the pan—you'll want each one to come into contact with the hot surface.

Turn the peppers frequently, until they become softer and the skin begins to brown and blister.

After several minutes, once they are adequately browned, remove them from the pan and sprinkle with good salt and a squeeze of lemon.

Serve just like this—you can eat the whole pepper, aside from the stem (which makes a perfect little handle for picking the peppers up off the serving dish).