

CRAFT HOUSE[®]

COLLECTION

GROWN FOR THE CHEF IN YOU!

LONG SWEET PEPPERS

PREMIUM PEPPERS THAT ARE ENJOYABLY SWEET AND REFRESHINGLY CRISP.



SWEETNESS: ●●●●●

PREPARATION TIPS

- Remove the stem, slice down the center of the pepper, lengthwise
- Remove seeds
- Coat each pepper in olive oil
- Season with salt, pepper and thyme

GRILLING TRICKS

- Grill on medium, direct heat
- Place directly on grill with skin side down
- Turn after skin begins to blister and then leave for 2-3 more minutes

PRO TIP

- These peppers are simply made for grilling
- Their skins are tender and delicate to taste but hold up perfectly to high heat
- Blister them with high, direct heat (or even placing them directly over the flames) for a mouthwatering savory flavor and smoky aroma
- When you begin to see the skin charring, quickly turn them over and char the other side

GOES WELL WITH...

Steak, Mushrooms, Black Pepper, Eggs, White Fish

SERVING SUGGESTION

Serve with a drizzle of balsamic vinegar and feta cheese for a decadent appetizer.



Live Deliciously[®]



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