

CRAFT HOUSE[®]

COLLECTION

GROWN FOR THE CHEF IN YOU!

1 IN 10
HAVE HEAT

SHISHITO PEPPERS

A SAVORY, BITE-SIZED PEPPER WITH AN ELUSIVE BITE THAT IGNITES THE SENSES.



SPICINESS: ● ○ ○ ○ ○

PREPARATION TIPS

- Grill whole with stems
- Stems make for mess-free eating & dipping!
- Coat generously in olive oil, season with salt and pepper

GRILLING TRICKS

- Grill on Medium - High direct heat
- Can be grilled directly on grill or in a grilling pan
- For extra zest, brush with lemon juice and / or Tabasco sauce
- You can grill lemon halves to serve alongside the Shishito Peppers
- Turn using grilling tongs when underside begins to char

PRO TIP

Treat yourself to quick & delicious finger foods while you're grilling up dinner.
All you must do is:

1. Toss Shishito Peppers in olive oil, sea salt and a dash of Tabasco sauce
2. Place on the grill, turn when they start to blister
3. Once there is even charring, remove and serve
4. For a little extra flavor, you can dip in a garlic aioli or your favourite sauce!

GOES WELL WITH...

Crab, Lemon, Grilled Pork, Tabasco Sauce, Garlic, Soy Sauce

SERVING SUGGESTION

Many of the ingredients that are used to bring out the flavor in seafood recipes - like lemon, dill and garlic - also enhance the flavor of Shishito Peppers. Grill with your favorite fish, shrimp or crab and brush with the same mixture of herbs and spices.

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