

### Thick Walled Peppers

Bell, Corno di Toro, Marconi, Round of Hungary, Banana, Hungarian Hot Wax, Anaheim, Poblano, Jalapeno, Serrano, Black Hungarian

### Thin Walled Peppers

Padron, Shishito, Melrose, Jimmy Nardello's, Thai Red, Habanero,

### Culinary Uses

Fresh: salads, sandwiches, crudité, salsa

Cook: stuff, roast, sauté, stir-fry, bake, braise, grill

Preserve: pickle, can, dry, freeze, sauces (e.g. Tabasco, Sriracha)

Roast peppers: oven at 400F, wash peppers (thicker wall types best), place whole peppers on cookie sheet lined with foil, roast 40 minutes (less for smaller peppers), turning once. Remove peppers from oven, place on cutting board with a bowl inverted over them to steam for 15 minutes. Remove seeds, stem and most of char. Use as antipasto, on sandwiches, freeze in ziplocks for later use.

Sauté peppers: wash Shishito or Padron peppers. Place whole peppers in fry pan and sauté with EVOO until skin blisters. Turn with tongs frequently to prevent too much char. Toss with sea salt and fresh lemon juice. Pick up by the stem (don't eat the stem).

Stuffed peppers: wash bell peppers (or jalapeno, anaheim, poblano, Round of Hungary, CdT...). For bell, cut off top, remove seeds. Stuff pepper "cup" with favorite things like rice and meat (precooked) with spices. Bake until pepper is soft.

Dry Pepper: use food dehydrator, or string together using needle and thread, then hang them up to air dry (ristra). Hot peppers best used dry as powder, or left whole to season a dish (but be easy to pick out!!)