

BLISTERED SHISHITO PEPPERS



Enjoy with: *Bushido Sake*

Ginjo Genshu grade sake
with notes of raspberry,
asian pear & a spicy finish.



INGREDIENTS

- 2 tablespoons olive or vegetable oil
- 2 cups Shishito peppers

PREPARATION

Heat oil in cast iron or heavy skillet over medium heat. Add peppers and cook until starting to blacken and blister on all sides, stirring frequently. Remove from pan and sprinkle with sea salt or kosher salt. Serve immediately.

