



Garden Fresh Farm Recipes

Pickled Peppers

Pickled shishito peppers are a deliciously tangy and slightly spicy treat, perfect for snacking, garnishing, or adding a punch of flavor to your favorite dishes. These Japanese peppers are typically mild, with an occasional spicy one, making every bite a fun surprise. Pickling enhances their natural sweetness while adding a satisfying vinegary bite. Infused with garlic, peppercorns, and optional spices, they develop a complex, zesty taste over time. Whether served with charcuterie boards, alongside grilled meats, or as a unique cocktail garnish, pickled shishito peppers offer a bold and refreshing twist to any meal.

Ingredients:

- 1 pound shishito peppers
- 1 cup white vinegar
- 1 cup water
- 2 tablespoons sugar
- 2 tablespoons salt
- 4 garlic cloves, peeled and smashed
- 1 teaspoon whole black peppercorns
- 1 teaspoon mustard seeds
- 1 teaspoon coriander seeds
- 1 bay leaf

Optional: a few slices of fresh jalapeño or a pinch of red pepper flakes for added heat



Directions:

Rinse the peppers thoroughly and pat them dry.

Poke a small hole in each pepper with a knife to allow the pickling brine to penetrate.

Sterilize your pickling jars by boiling them in water for 10 minutes or running them through a dishwasher cycle without detergent.

In a medium saucepan, combine the vinegar, water, sugar, and salt. Bring the mixture to a boil, stirring to dissolve the sugar and salt completely.

Place the smashed garlic cloves, black peppercorns, mustard seeds, coriander seeds, and bay leaf (and jalapeño slices or red pepper flakes, if using) into the sterilized jars.



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Pack the shishito peppers tightly into the jars.

Pour the hot brine over the peppers, making sure they are completely submerged. Leave about 1/2 inch of headspace at the top of the jars.

Wipe the rims of the jars with a clean cloth and seal them with the lids.

Let the jars cool to room temperature. Once cooled, store them in the refrigerator. The peppers will be ready to eat in about a week and will keep for up to a month.

Enjoy your pickled shishito peppers as a snack, appetizer, or a unique addition to salads and sandwiches!