**HOW TO PREPARE SHISHITO PEPPERS**

Heat olive oil in a wide skillet over medium heat until hot but not smoking.

Toss in enough shishito peppers to cover the bottom of the pan—you’ll want each one to come into contact with the hot surface.

Turn the peppers frequently, until they become softer and the skin begins to brown and blister.

After several minutes, once they are adequately browned, remove them from the pan and sprinkle with good salt, grated parmesan cheese and a squeeze of lemon or lime.

Serve just like this—you can eat the whole pepper, aside from the stem (which makes a perfect little handle for picking the peppers up off the serving dish).