

Sautéed Shishito Peppers

<http://userealbutter.com/2010/09/09/sauteed-shishito-padron-peppers-recipe/>

1 lb. shishito peppers or substitute with padróns, rinsed
2 tbsps vegetable oil (something without a pronounced flavor like corn or canola)
salt to taste

In a large, wide frying pan or sauté pan, heat the oil over high heat for a minute or two. Add the peppers and sauté until the peppers begin to soften and cook around the edges. You want a few “burnt” spots here and there. Season with salt. Stir the peppers about to cook evenly. When the peppers have wilted, remove from heat and serve.