

A close-up photograph of a terracotta bowl filled with Padron peppers. The peppers are small, green, and have a wrinkled, blistered texture, indicating they have been fried. They are garnished with coarse sea salt. A red rectangular box is overlaid on the left side of the image, containing the title and subtitle in white text.

# Padron Peppers

mild : spicy : HOT

## Dinner party trick:

**Only 1 out of the 10 of these Padron peppers is wildly hot but boy, are they HOT!**

**The thing is these small green peppers all look the same- it is only once they are popping in your mouth that you can tell you got THAT one. So it's a bit like capsicum roulette - makes for a fun dinner party. This we know from experience!**

**Thanks to [www.seriousseats](http://www.seriousseats) for this gem.**

## Ingredients

- 1 tablespoon vegetable oil
- 350g Padron peppers
- course sea salt
- 2 tablespoons extra-virgin olive oil

Be brave!

We would love to hear when you have made it.

## Method

- Heat the vegetable oil over high heat in a cast iron skillet that is large enough so that the peppers are in a single layer
- When lightly smoking, throw in the peppers
- Cook without moving until blistered on the first side. This takes about 30 seconds.
- Flip & shake the peppers.
- Cook , turning occasionally, until well blistered all over & tender-crisp. Usually about 1 1/2 minutes in total
- Season with coarse salt
- Transfer to a serving plate .
- Drizzle with extra olive oil & serve immediately.
- Let the games begin....