

White Peppers

I bought these long white peppers at the Turkish shop in Market Street – last on right hand side (across the traffic lights) at end farthest from High Street.

Currently they are £2.39 per kilo.

Method:

Wash peppers and de-seed them. Slice downwards into quarters. Put a very little oil in a pan and fry until turning slightly brown.

Add boiling water to nearly cover and put in a tablespoon or so (to taste) of malt vinegar.

Simmer slowly until peppers are soft.