

Buy Pimientos de Padron Pepper

Contributed by A Little Green Man

Pimientos de Padron Chili Peppers Are Now in Season [BUY Pimientos de Padron Chilli Peppers in the ONLINE SHOP \(Click Here\)](#)

These innocent little peppers have a refreshing sweet grassy flavour like freshly picked asparagus, and are a specialty of Spain's North West region - so it is quite fitting that they are being grown here in the North West of England.

...but part of the fun and attraction of this Wild Spanish Tapas dish the 10-fold variation in chilli strength on a plant, which means that 1 in 10 could be a little less sweeter and a bit hotter than expected !!

The History of Pimientos de Padron Peppers

Pimiento de Padron is a very popular Spanish Tapas dish. Padron history tells that 18th Century Franciscan Monks brought Pimientos from Mexico to a small traditional North Western Spanish town called Padron. The village of Herbon has fields and fields of Pimientos de Padron, and the first Sunday of August marks the beginning of a month long Pimientos de Padron Festival, and they go through tons of the Little Green Lovelies!

Cooking Padrons is Simple

- 10 or so Pimientos de Padron complete with stems
- Add Olive Oil to cover the base of the pan and heat
- Add the peppers whole
- Cook until blistered and brown, but don't overcook
- Add a sprinkling of Sea Salt

Eating Padrons is Like Russian Roulette

Holding the Pimiento de Padron by the stem take it in one bite..... good luck... 'cos there's a little hotty in there waiting for someone.... so, yer pays yer money, and yer takes yer chances!!