

# WOK-SEARED “MR. JIM’S LONG” PEPPERS

## with SAKE-MISO DIPPING SAUCE

---

### Ingredients

10-12 “Mr. Jims” Long  
Hot Peppers

¼ Cup Mirin

¼ Cup Rice Wine  
Vinegar

¼ Cup Sugar

3 Tablespoons Yellow  
Miso

2 Tablespoons  
Grapeseed or Peanut  
Oil

Soy Sauce for  
seasoning

### Directions

In a small saucepan, bring the Sugar, Mirin & Vinegar to a boil and dissolve.

Remove from heat and whisk in Miso until combined. Allow to cool.

Cut Peppers into 1 ½ inch sections.

Pre-heat a wok or large frypan over high heat with Oil until smoking (turn on the rangehood!)

Carefully add Pepper sections all at once and toss to cook quickly until bright green and slightly charred on most sides, about 1 minute or less.

Splash with Soy Sauce and serve as an accompaniment or appetizer for 2 people with Miso dipping sauce.