

## PEPPERS FROM SPAIN

¡Olé, viva España! One of our favorite crops that we grow are our beloved peppers from Spain. While some seeds available in the U.S. have been modified or crossed with other pepper varieties, we obtained our seeds for these peppers directly from growers and suppliers in Spain. Here are the cities/regions where we acquired seeds for these amazing peppers:

- pimientos de padrón – Padrón, Galicia
- pimiento verde – Sevilla, Andalucía
- pimiento piquillo – Lodosa, Navarra

### STORING YOUR PEPPERS

Our fresh picked peppers are best stored in a cool, dry place – in a sealed paper bag. They should stay firm for about three days. If possible, avoid putting them in your refrigerator, as they will soften.

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### Pimientos de Padrón – tapas style

viridian farms pimientos de padrón  
olive oil  
kosher or coarse sea salt

Here's a quick way to prepare our pimientos de padrón, as they are traditionally enjoyed in Spain. In a shallow frying pan add enough olive oil to cover the bottom. Then add a little more! After the oil heats up, toss in the peppers whole, and sprinkle with some coarse sea salt. As soon as the peppers start having small white blisters they are ready. Take the peppers out of the pan, and place on plate with a paper towel (you will notice that the peppers "deflate" when taken away from the heat; this means they were prepared correctly). Hold the pepper by the stem and eat whole.

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### Gazpacho Andaluz

2 cups 1/2-inch cubes day-old bread, crusts removed  
1/2 cup water  
5 large plum tomatoes (about 1 1/2 pounds), chopped  
1 cucumber, peeled, chopped  
2 tablespoons chopped fresh parsley  
1 andalusian green pepper (pimiento verde), chopped  
1 small onion, chopped  
1/2 cup extra virgin olive oil  
2 tablespoons sherry vinegar  
2 teaspoons cumin  
2 garlic cloves

This traditional dish is perfect for summer! Combine bread and 1/2 cup water in medium bowl. Let stand until most of water is absorbed, about 10 minutes. Combine 1/4 cup chopped tomatoes, 1/4 cup chopped cucumber and chopped parsley in small bowl; stir to blend. Set aside for garnish.

Combine bread mixture, remaining tomatoes, remaining cucumber, andalusian pepper all other ingredients in blender, and purée until smooth. Cover and refrigerate until very cold, about 2 hours. Ladle gazpacho into bowls. Garnish with reserved tomato-cucumber mixture. Serve well chilled. Serves 4 to 6.

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