

# Japanese Shishito Peppers



Avg 3 1/2-4" heavily wrinkled fruits are thin walled, mild (no heat) when green and slightly sweet when red. Popular in Japan where its thin walls make it particularly suitable for tempura. Also very good in stir fries or sautés. In Asia, fruits are always cooked green but they also may be used red. Thinly sliced, the red fruits are excellent in salads and cole slaws. Large, upright plants produce good yields over an extended harvest period.

Peppers will thrive in well-drained, fertile soils with a pH of 6.5. Abundant phosphorus and calcium is needed for the best results. Transplant out after frost when the soil is warm and weather is settled. Ideal seedlings have buds, but no open flowers. Set plants 12-18" apart in rows 24-36" apart, or 2 rows on poly/paper mulch, 18" between plants. Water-in transplants using a high phosphorus solution.