

CATCH THE HATCH

Three methods for roasting hatch peppers yourself!

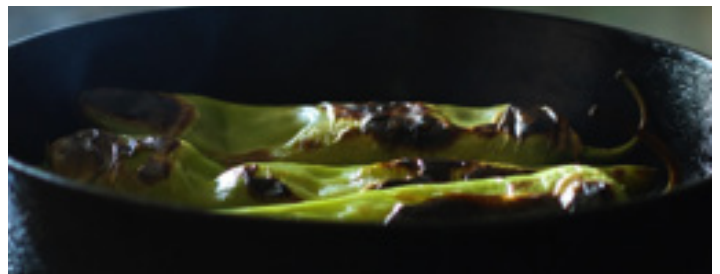
OVEN OR BROILER METHOD

- Place hatch pepper in a hot oven or broiler at 400 degree F.
- For 6-8 minutes or until skin blisters away from the flesh of the hatch pepper.



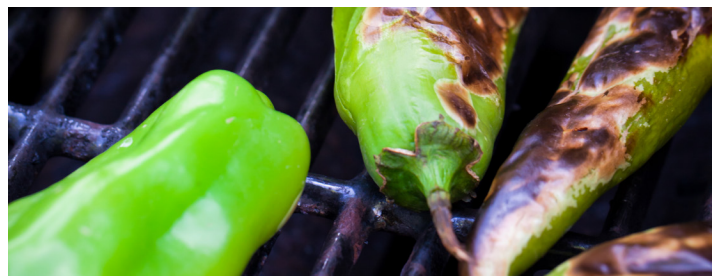
RANGE TOP METHOD

- Cover gas or electric burner with a layer of heavy wire mesh and place peppers on mesh once it is hot.
- Using tongs, carefully turn peppers frequently, exposing all surfaces to the heat source until skin blisters evenly on all sides.



OUTDOOR GRILL METHOD

- Place peppers on a charcoal grill about 5 to 6 inches above glowing coals.
- Using tongs, carefully turn peppers frequently, exposing all surfaces to the heat source until skin blisters evenly on all sides.



...enjoy fire and flavor all year long!