Sweet Peppers

Sweet peppers: We grow both plump bell peppers & long, skinny frying peppers. Bells come in dark green, purple, pale yellow & orange; fryers are pale green (Cubanelle) or yellow. Raw sweet peppers are delicious to the eye & refreshing to the taste: in salads & slaws, plain or with dip. Both bell & frying peppers can be sautéed & added to pasta sauces, stews or stir-fry. Sausage & peppers, peppers on pizza or a grinder or a burger, peppers in a grilled vegetable combo. Pickled peppers, pepper relish, & stuffed peppers!

(above, l. to r.: peppers in the veggie patch: green bells in their growing stages, purple Islanders as their hue begins & deepens, yellow Flamingos with one starting to turn orange, & a cluster of Cubanelle fryers)