

柚子胡椒 YUZU KOSHŌ



- 4-5 青柚子 *Ao yuzu* (green *yuzu*), each about 7.5 grams/1/2 ounce
- 6-7 青唐辛子 *Ao tōgarashi* (green *tōgarashi*) or other green chili peppers
- 4-5 grams/1 teaspoon 塩 Sea salt (about 15% of total weight fruit & peppers)



Using a micro-planer or other fine-toothed grater, grate the fruit to remove the green peel (be careful not to include the bitter pith).

Set aside the fruit to squeeze and use as juice (a few drops for this recipe, most for use in other recipes such as *ponzu*).



Wearing disposable kitchen gloves, cut off the stems of the *ao tōgarashi* peppers, slit lengthwise to remove the seeds and white pith (the pith is where most of the **capsaicin** resides -- pronounced "cap-SAY-a-sin" it is what makes peppers spicy). Finely mince the de-seeded *ao tōgarashi* peppers with a knife OR use a food processor.

Traditionally this condiment was made in an earthenware *suribachi* (grooved mortar). But I recommend you use a modern food processor because the (naturally occurring chemical) capsaicin lingers in the grooves and cannot be easily washed away. If you decide to use a mortar, it should be one that is dedicated to use with hot capsicums only.

Add the grated *ao yuzu* peel to the minced peppers and blend. If you prefer a rough-textured paste, use just a few quick pulses. Add the salt and pulse to blend. For a fruitier condiment, add a few drops of *yuzu* juice to the final paste.

Store your finished *yuzu koshō* in sterilized glass jars. Label and date and store in the refrigerator up to 3 months. Each time you take some of the condiment from the jar use a clean spoon and wipe the lid before re-capping.

Ways to enjoy *yuzu koshō* in hot weather:



A dab on *hiya yakko tōfu* is wonderfully refreshing on its own or drizzled with *dashi* broth and/or soy sauce. Or...make a simple sauce of minced scallions, *yuzu koshō* and bit of broth from having poached salmon, or chicken breasts.



In cooler weather, mix a bit of *yuzu koshō* with brown rice vinegar and soy sauce to make a dip for *nabémono* hotpots.



Or, any time mixed with mayonnaise as a spread or when making potato salad: