

Pink Peppercorn, *Schinus mole*

Tips

- Pink peppercorns can be easily crushed with the back of a spoon or a knife, rather than a pepper mill
- Sprinkle on a cheese board or even over chocolate, popcorn, ice cream or fruit
- Add to peppercorn, salt or other spice blends
- Purchase in small quantities to maintain freshness
- Since they are somewhat soft, leave whole in applications like dressings for a surprising bite

Pink Peppercorn Sauce

This is a simple, basic sauce that is easily adaptable to any protein. Grilling chicken breast? Substitute chicken stock for beef stock. Need it to be lighter? Substitute milk for heavy cream and allow to simmer longer. Want to change it up? Sauté mushrooms until soft, then follow with the remaining ingredients.

1 tablespoon olive oil	¼ teaspoon kosher salt, or to taste
1 tablespoon minced shallots	¼ teaspoon black pepper, or to taste
1 tablespoon minced garlic	¼ cup beef stock (or chicken stock if serving over chicken)
3 tablespoons pink peppercorns lightly cracked in a mortar and pestle	¼ cup heavy cream
1 tablespoon Dijon mustard	

In a small saucepan over medium heat, add olive oil and shallots and cook for 3-4 minutes, or until they are softened. Add garlic and cook until golden and fragrant. Add remaining ingredients and whisk. Bring to a boil, then reduce to a simmer for 8 – 10 minutes, or until reduced and thickened.

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Raspberry Peppercorn Salt

For a seasoning salt with a sweeter side, try this Raspberry Peppercorn Salt. It is great on fish, grilled vegetables, and fresh fruit. And, it's pink! The raspberry flavor is subtle, but the color is certainly not. It would go well with a pear salad or sprinkled on juicy watermelon. A pinch of this vibrant salt is a quick way to jazz up almost any summer dish.

Although this blend uses fresh ingredients, it will keep quite well in the cupboard for several weeks – at least! The fact that you dry the salt before storing and the salt itself both help preserve the mix, even at room temperature.

- 6 ounces fresh raspberries
- 3 tablespoons sugar
- $\frac{3}{4}$ cup flakey sea salt, like Maldon, or medium-grain kosher or sea salt
- $\frac{3}{4}$ teaspoon pink peppercorns
- $\frac{1}{4}$ cup freeze-dried raspberry powder

Place the raspberries and sugar in a small saucepan. Heat on high until the juices begin to boil. Reduce heat and simmer for about 8 to 10 minutes. Pour the raspberry mixture through a mesh sieve, using a rubber spatula to press all of the liquids into a bowl or measuring cup. Add the raspberry juice back to the saucepan and cook on low until it becomes thick and syrup-like, 5 to 10 minutes.

Meanwhile, blitz $\frac{1}{4}$ cup of the salt and the peppercorns in a spice grinder or food processor until the peppercorns break up a bit. Empty into a mixing bowl and add the remaining salt and raspberry powder. Add 2 to 3 tablespoons of the raspberry syrup and stir until the syrup is mostly absorbed. Spread the mixture out in a thin layer on a piece of parchment paper and let dry overnight. Place in a glass container and store in a cool, dry place. Makes about $\frac{3}{4}$ cup.

Notes:

- To make raspberry powder, simply crush freeze-dried raspberries in a food processor or spice grinder. You can usually find freeze-dried raspberries at Trader Joe's and Whole Foods.
- Instead of discarding the raspberry pulp, stir it into plain yogurt or eat with a spoon!

Tessa Huff, June 28, 2015
Thekitchn.com

Mache with Spicy Melon & Pink-Peppercorn Dressing

Puréed melon adds a hint of sweetness to the dressing, while pink peppercorns impart a perfumy note to this pretty salad.

- ¾ cup butter, softened
- 1 teaspoon pink peppercorns
- 3 tablespoons unsalted sunflower seeds
- 1 medium ripe melon (cantaloupe, Crenshaw, Charentais, or Galia), peeled, cut into thirds, and seeded
- 1 tablespoon white balsamic vinegar; more to taste
- 2 teaspoons fresh lime juice; more to taste
- ¼ teaspoon chopped fresh hot chile (such as Serrano, jalapeno, or Thai bird's eye)
- ¼ teaspoon minced garlic
- 1 tablespoon extra-virgin olive oil
- 1 teaspoon coarsely chopped mint leaves, plus 12 large mint leaves, torn into small pieces
- Kosher salt
- 3 ounces mache, trimmed, washed, and dried (about 3½ cups)

Toast the pink peppercorns lightly in a small skillet over medium heat for 1 to 2 minutes. Lightly crush them with a mortar and pestle or on a cutting board with the bottom of another small skillet. Set aside. In the same skillet you used to toast the peppercorns, lightly toast the sunflower seeds over medium heat for 1 to 2 minutes. Remove from the pan and set aside.

Coarsely chop approximately one-third of the melon and purée it in a blender until smooth, about 45 seconds. You should have 1 scant cup melon purée. Pour it into a medium bowl and add the vinegar, lime juice, chile, garlic, and half the crushed peppercorns. Slowly whisk in the olive oil. Stir in the chopped mint leaves and salt to taste. If the dressing is too sweet add a little more vinegar or lime juice.

Just before serving, cut the remaining melon lengthwise into 8 long, elegant slices, each about 1 inch thick. In a large bowl, toss the mâché and torn mint leaves with just enough dressing to lightly coat the leaves. Season with salt to taste. Arrange the mâché on serving plates with two slices of melon per plate. Scatter the toasted sunflower seeds and remaining pink peppercorns on the top. Serve the remaining melon dressing on the side.

Annie Wayte
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Salt and Pink Peppercorn Caramels

- 1 cup butter
- 1 16 ounce package packed brown sugar (2 ¼ cups)
- 2 cups half-and-half or light cream
- 1 cup light-colored corn syrup
- 1 teaspoon vanilla
- ½ - 1 ½ teaspoons pink peppercorns, crushed

Line an 8x8x2-inch or 9x9x2-inch baking pan with foil, extending foil over edges of pan. Butter the foil. Set aside.

In a 3-quart heavy saucepan, melt butter over low heat. Add brown sugar, half-and-half, and corn syrup; mix well. Cook and stir over medium-high heat until mixture boils. Clip a candy thermometer to the side of the pan (see Candy Thermometer, below). Reduce heat to medium. Continue boiling mixture at a moderate, steady rate, stirring frequently, until the thermometer registers 248 degrees F, firm-ball stage (40 to 50 minutes). Adjust heat as necessary to maintain a steady boil.

Remove saucepan from heat; remove thermometer. Stir in vanilla. Quickly pour mixture into prepared pan. Cool n10 to 12 minutes; sprinkle with salt and pepper. When firm use foil to lift candy out of pan. * Use a buttered knife to cut into 2x½-inch pieces. Wrap each caramel in waxed paper or plastic wrap. Store up to 2 weeks.

*Mix the salt and pepper or you can do one side with salt and the other with the peppercorns.

**If desired, for easier slicing, freeze caramel for 10 minutes or until just firm. Cut as directed.

Candy Thermometer

Cooking to the correct temperature is crucial when making most candies, ensuring toffees turn out crunchy and caramels stay chewy. Our Test Kitchen prefers a digital thermometer with a clip to attach it to the side of the pan. Before making candy, always calibrate the thermometer per manufacture's instructions.

Better Homes & Gardens
BHG.com

Do you have any recipes featuring pink peppercorn to share?

Contact educator@herbsociety.org