



English Peas

with Butter and Mint

Makes 6-8 servings ~ \$10.50 (\$1.75-\$1.31 per serving)

Ingredients

2 lbs. English Peas (or as much as you can stand to shell)

2 Tbsp. Butter (or to taste)

1 Tbsp. Mint leaves, chopped

Directions

1. Shell the peas. This is best done with family members (preferably a large extended family) or friends (who will probably decline your next dinner invitation).
2. Taste peas, an exceptional batch will not require blanching. Otherwise, blanch peas in salted water for about 2 minutes. Drain and refresh in ice water, then drain again.
3. Heat butter in a medium sauté pan. Add peas, and cook to taste. Toss in chopped mint and salt.

This can be used as a base for pea soup or a pea puree. Both the puree and the soup combine especially well with shrimp and scallops.

Recipe courtesy of Harry Shapiro, Harry's Roadhouse

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