

FRESH PEAS and WATER CHESTNUTS

Serves 8-10

Ingredients

3-4 lbs (1-2 kg) peas in shell (about 4 cups shelled)

Frozen peas can be used if fresh are not available

4 Tbsp unsalted butter

¼ cup chopped yellow onion

1 ½ cups well drained canned water chestnuts, thinly sliced

¼ cup water

½ tsp salt plus salt for seasoning

1 TBSP finely minced fresh mint

¼ cup heavy cream

-Shell the peas and refrigerate until needed

-In a saucepan over medium heat, melt 2 TBSP of the butter. Add the onion and gently sauté gently until translucent, about 2 minutes. Add the water chestnuts and cook, stirring about 2 minutes. Set aside

-In another saucepan combine the water, the remaining 2 TBSP butter and the salt. Bring to a boil and add the peas. Cover and cook until just tender 2-3 minutes.

- Meanwhile, return the saucepan with the onions and water chestnuts to medium-low heat. Add the mint and cream and stir until heated through.

- When the peas are tender, drain well and combine with the onions, water chestnuts and cream. Toss well. Season to taste with salt, transfer to a warmed serving dish and serve.