

ENGLISH PEAS W. PEARL ONIONS & ANDOUILLE

INGREDIENTS:

4 (17 oz) cans of tiny English Peas
24 Pearl Onions, peeled
1 cup julienned Andouille
6 tbsp Butter
1/2 cup minced Celery
1/2 cup minced Bell Pepper
2 tbsp minced Garlic
4 tbsp Flour
2 cup water
Salt & Pepper to taste
Spring of fresh Thyme
Pinch of Nutmeg

DIRECTIONS:

Drain peas and reserve 2 cups of liquid for later use.
Sauté celery, bell peppers and garlic 3- 5 min or until wilted.
Mix in Andouille and sauté 2-3 min to give vegetables a smokey flavor.
Stir in pearl onions, sprinkle in flour and blend well.
Pour in liquid from peas and 2 cups of water.
Bring to rolling boil then reduce to simmer.
Stir in peas and season with salt and pepper.
Add thyme and nutmeg.
Allow peas to cook approx. 15 min or until full flavored.