

French peas		1 serving
frying fats	<input type="radio"/>	<b>1</b> Fry on pan.
bacon cubes	<input checked="" type="radio"/>	<b>2</b> Continue when brown color.
pickled pearl onions	<input checked="" type="radio"/>	<b>3</b> Put on pan.
peas	<input checked="" type="radio"/>	<b>4</b> Mix intermittently.
salt	<input type="radio"/>	<b>5</b> Finished when the peas are done.

Serve while warm.

The proportions of the ingredients are not that important. It is fine to make it by eye.

The recipe gives a small serving, that is suitable for lunch or as a side dish.

French peas is best made with large sweet English Peas. If the peas are small they have a slightly sharp taste that does not fit this dish.

Peas are often bought as frozen. Let them thaw before you use them. Pickled pearl onions are bought in glasses. Pour off the liquid before you put them on the pan.

**TIP:** You can smell when the dish is finished. It is when the pea smell is gone.

Bacon and brussels sprouts		1 serving
frying fats	<input type="radio"/>	<b>1</b> Put on pan.
bacon cubes	<input checked="" type="radio"/>	<b>2</b> Set to medium heat.
brussels sprouts	<input checked="" type="radio"/>	<b>3</b> Cut in halves.
		<b>4</b> Put on pan.
		<b>5</b> Mix intermittently.
		<b>6</b> Continue when brown color.
coarsely chopped nuts	<input checked="" type="radio"/>	<b>7</b> Put on pan.
salt	<input type="radio"/>	<b>8</b> Mix.
		<b>9</b> Continue after 10 minutes.
		<b>10</b> Discard excess fats.

The proportions does not have to be exact, the dish can be made by eye.

Macadamia nuts or almonds are good for this. Or you can leave them out if you dont have any, or you dont want them.