

French peas		1 serving	
frying fats	○		<b>1</b> Fry on pan.
bacon cubes	●	40 g	<b>2</b> Continue when brown color.
pickled pearl onions	●	50 g	<b>3</b> Put on pan.
peas	●	100 g	<b>4</b> Mix intermittently.
salt	○		<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.