

Fresh Pea and Snow Pea Mint Salad

From *The Silver Palate Good Times Cookbook*

Ingredients:

3 cups shelled fresh peas

16 oz snow peas, trimmed and stringed

2 lg or 4 med bunches fresh mint, stems removed (about 2 cups leaves), reserve 10 whole leaves for garnish chop the rest

2/3 cup sour cream

1/3 cup good yogurt

1/3 cup mayonnaise

Salt and pepper to taste

10 slices crisp cooked bacon, crumbled

Preparation:

Heat medium pan of water to boil. Add shelled peas and cook until just tender – about 2 min. Remove. Rinse in cold water. Drain.

Add snow peas to pan of boiling water. Cook until just bright green and crisp. 30 – 60 sec. Rinse in cold water. Drain.

Cut snow peas into julienne strips reserving 10 whole for garnish.

Combine peas, snow peas and mint in bowl. Gently toss.

Mix yogurt, mayonnaise and sour cream and fold in pea mixture.

Season.

Refrigerate covered until served.

Garnish with bacon, snow peas and mint.