

FLORENTINE STYLE PEAS

Prepared in 10 minutes or less plus 30 minutes to simmer.

- ➔ 2½ lbs fresh peas (to be shelled)
- ➔ 2 oz ham
- ➔ 2 oz bacon
- ➔ 1 cup finely chopped parsley
- ➔ ¼ tsp sugar
- ➔ 2 Tbs extra-virgin olive oil
- ➔ Salt and pepper to taste

Shell and wash very small peas.

Put 2 tablespoons extra-virgin olive oil in an earthenware casserole and briefly fry the ham and whole strips of bacon. Add garlic clove. Add peas, the chopped parsley and sugar. Cover it all with cold water.

Simmer the peas very gently for 30 minutes then salt them before removing from heat. Serve immediately. Serves 4 -6.

