

Medieval Minted Peas

This dish is best made with fresh peas.

Ingredients

2 cups fresh or frozen peas

butter

1 Tbs. fresh mint **or**

1 tsp. dried mint (reconstituted in boiling water)

Utensils

knife and cutting board

measuring cup

measuring spoons

cookpot with steamer **or**

microwave-safe bowl

serving bowl

Steam the peas in a steamer on the stove or in a microwave-safe bowl in a microwave oven. They should be done *al denté*. Place the peas in the serving bowl. Chop the mint. The dish can be prepared up to this point in advance. Melt a small amount of butter and pour it over the peas. Add in the mint, toss, and serve.