

Petit pois á la Francaise

Fresh frozen peas are available in the store, however, do not use canned peas for this recipe

Ingredients	Cooking Utensils	Serving Utensils
3 cups green peas	measuring cup	serving dish
4 Tbs. (1/2 stick) butter	small bowl	serving spoon
2 large tsp. all-purpose flour	cookpot	
2 egg yolks	colander	
2/3 cup heavy cream	wooden spoon	
1/2 cup water	bowl	
salt		
black pepper		
pinch of sugar		

This dish is seasoned to taste. Separate the eggs and shell the peas. The dish can be prepared up to this point in advance. Lightly cook the peas in 1/2 cup of water in a cookpot on the stove over medium heat. They are done when *al dente*. This takes just a few minutes. Be careful not to overcook the peas or they will become mushy. Drain the peas in a colander and reserve the liquid. Put the peas in a bowl in a warm place. Melt the butter in a cookpot on the stove over meadium heat and stir in the flour. Cook for a few minutes then add 1 cup of the liquid the peas were cooked in. Stir well and cook until the sauce thickens slightly. Reduce the heat to very low and add the egg yolks and the cream. Cook gently 2 minutes. Season with salt, pepper, and sugar to taste. Return the peas to the pan and thoroughly mix them in the sauce. Serve hot.