

SUGAR SNAP PEAS WITH SPICY LEMON DIPPING SAUCE

Prepared by: Beth McElwain, June 2016

Source: I'm Just Here For the Food, Version 2.0

Appetizer for 6 to 8 people

FOR THE PEAS

Heavy pinch kosher salt

12 ounces sugar snap peas, trimmed and rinsed (approximately 4 cups)

FOR THE SAUCE

2/3 cup mayonnaise

¾ cup sour cream

Zest from one lemon, chopped fine

1 tablespoon freshly squeezed lemon juice

1 teaspoon red chili flakes

1 teaspoon dried tarragon

Kosher Salt

Freshly ground black pepper

FIRST THE PEAS.

Bring 2 quarts of water and the salt to a boil in a 4-quart saucepan, covered, over high heat. Add the peas and cook uncovered for 2 ½ to 3 minutes. Drain the peas and immediately plunge into ice water. Drain and set aside. The actual time of course will depend on the peas. There aren't big ole green beans, and few things are as awful as limp sugar snaps. So stay right with them as they cook.

THEN THE DIP.

In a medium mixing bowl whisk together the mayonnaise, sour cream, lemon zest, lemon juice, red pepper flakes and tarragon. Taste and add salt and pepper as desired.

Even if the dip is perfect and the peas are dead on, the dish will fail if the peas are wet. Once they've chilled down, dry them well or the dip just won't stick...and that would be sad.

Beth's Notes: Good with all veggies. We would make it again.

