

PEA SALAD

Lori Larkey

Frozen Peas- thawed -(toss bagged peas in fridge the night before assembly)
Hard boiled egg- I grate on cheese grater- so much easier
Bacon- cooked crisp and then crumbled
Celery and / or water chestnuts- chopped rather fine
Onion- green, white, or yellow, or for eye appeal add red- your choice
Salt and Pepper to taste
Sharp Cheddar cheese- grated
Bind all ingredients together with mayonnaise.

This is better if made at least 4 hours before serving.

Note: I am going to list the ingredients; you determine how much you want of each, depending on personal taste as well as relationship to pea quantity.

This was served at the Jan. 2008 Karen Hubbard seminar in Salem