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by Gail Potter

Gail's Mushy Peas



Ingredients

2 boxes of Bigga Marrowfat dried peas
Water to cover
Salt & Pepper to taste

Preparation

1. Soak the peas in cold water overnight with the soaking tablet
2. Rinse throroughly the next day
3. Put in large pan or slow cooker and cover with boiling water- put the lid on if you're using a pan
4. Cook on the lowest heat possible for 4 hours or until soft- keep an eye on and stir occassionally- do not let the bottom burn!
5. They are ready when the peas are still whole and the sauce has thickened
6. Add salt and pepper to taste
7. Freeze any extra for the next time you want a pie and peas supper or with your fish and chips!

Cooks Note

A big pan or slow cooker will be needed!