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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 thoroughly 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 occasionally- 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!
