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Cream of Pea Soup



Ingredients

2 cups Marrowfat peas (or one can)
2 teaspoons sugar
2 cups water
1-1/2 cups scalded milk
1 slice onion
1-1/2 tablespoons butter
2 tablespoons flour
1/2 cup hot cream
1 teaspoon salt
1/8 teaspoon pepper

Preparation

- 1 Cover the peas with the cold water and cook until soft.
- 2 Rub through a sieve, reheat pulp and thicken with butter and flour cooked together.
- 3 Scald milk with onion, remove onion, add milk slowly to pea mixture, stirring constantly.
- 4 Add hot cream and seasoning.
- 5 Serve with crackers or crusty bread

Cooks Note
