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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