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*by ewfood*

## 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

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