

PEA AND CASHEW SALAD ... courtesy of Basha Gatien

One package frozen petite peas

One pint sour cream

One package Equal or one teaspoon sugar

Juice of one half of lemon

Three teaspoons dry dill weed

One can salted cashews

1/2 teaspoon salt

1/2 teaspoon white pepper

The day before, mix sour cream, dill, salt, pepper, lemon juice and sugar in bowl.

Refrigerate overnight

Next morning rinse frozen peas in hot tap water and drain in a colander.

Add peas to sour cream mixture.

At this point it can keep in refrigerator until ready to serve.

Add cashews immediately before serving to preserve crispness.

(This dish complements any meat or fish main entrée)