

Minty Peas

There's really nothing to this recipe, assuming you use the freshest peas you can find. If your peas are older, you may want to boil them for a minute or two first, but then you're pretty much defeating the purpose of this recipe, which is, obviously, its simplicity. Don't even consider slicing the mint until a millisecond before you plan to serve or it will oxidize and blacken.

Yields 3/4 cup

3/4 cup fresh-shelled peas, from about 30 English pea pods

1 teaspoon olive oil

2 teaspoons butter

Kosher salt

pinch sugar

2 fresh mint leaves, for serving

Heat skillet over medium-high heat. Add oil and butter. When butter melts, swirl the pan and add the peas. Sprinkle with a bit of salt and the sugar, and saute about 2 minutes, or until the peas start to brown in spots.

To serve, sprinkle with additional salt (to taste) and thinly sliced mint.