

# Green Peas A La Francaise

## Ingredients

2 quarts of green peas, 3 oz. of fresh butter, a bunch of parsley, 6 green onions, flour, a small lump of sugar, 1/2 teaspoonful of salt, a teaspoonful of flour.

## Method

Shell sufficient fresh-gathered peas to fill 2 quarts; put them into cold water, with the above proportion of butter, and stir them about until they are well covered with the butter; drain them in a colander, and put them in a stewpan, with the parsley and onions; dredge over them a little flour, stir the peas well, and moisten them with boiling water; boil them quickly over a large fire for 20 minutes, or until there is no liquor remaining. Dip a small lump of sugar into some water, that it may soon melt; put it with the peas, to which add 1/2 teaspoonful of salt. Take a piece of butter the size of a walnut, work it together with a teaspoonful of flour; and add this to the peas, which should be boiling when it is put in. Keep shaking the stewpan, and, when the peas are nicely thickened, dress them high in the dish, and serve.

*Source: Mrs Beeton's Book of Household Management (1861)*

*Ingredify <https://ingredify.com>*