



Crunchy Fried Field Peas

Recipe from Nicki Pendleton Wood Southern Cooking for Company

1-1/2 quarts water
1 Tablespoon kosher salt
2 cups shelled field peas*
Vegetable oil for frying
1/2 teaspoon smoked paprika
Salt for serving

Bring the water to a boil in a large saucepan over high heat. Add 1 Tablespoon salt. Cook the peas until crisp tender about 3 minutes. Use a slotted spoon or strainer to transfer them into a large bowl of ice water. Drain the peas well; spread them on paper towels. Let them dry completely.

Fill a large deep skillet or heavy saucepan with oil to a depth of 2 inches. Heat the oil over medium high heat until deep fry thermometer reaches 325 degree F. When the oil is hot, a pinch of flour sprinkled into it should sizzle immediately and slowly brown without popping.

Working with batches carefully, add the peas to the hot oil. Do not overfill the pan. The peas should be able to float freely in the oil. Fry for 3 minutes until the peas are crisp. Transfer with a slotted spoon or strainer to a paper lined plate to drain. Place the

hot peas in a serving bowl. Sprinkle with additional salt to taste and smoked paprika; toss to coat. Serve the peas warm or at room temperature. Store any leftovers at room temperature in an airtight container. Makes 2 cups or 8 servings

About this Recipe and Cook's Note:

I wasn't able to find field peas where I live so Nicki told me to try black eyed peas. However, I couldn't find any fresh ones in our stores so I purchased a can of black eyed peas.

This does not work as there is too much water in the canned peas, even after drying them. The result was a shooting match while trying to fry them and the peas won. After attempting to protect myself with a large skillet cover, I decided to try to roast them in a 425 degree oven for about 8 to 10 minutes, stirring occasionally. They did taste delicious. The picture you see is the roasted peas. However, my advice is to wait for the shelled peas before you try this recipe. You might want to consider getting a few mini skillets for serving your favorite snacks. They are just so cute!