



Warm Sweet Spring Salad with Pea Tendrils

2 Tablespoons fresh lemon juice
1/2 Tablespoon granulated maple sugar
3 Tablespoons olive oil
Salt and black pepper to taste
1 small watermelon radish, thin sliced, quartered
1 mini cucumber, sliced thin
1/2 Tablespoon minced chives
6 ounces frozen petite peas
2 to 4 ounces fresh young pea tendrils, cut into 4-inch lengths
8 to 10 leaves Napa red cabbage

In a small container, mix lemon juice and maple sugar to dissolve sugar; whisk in oil to blend; season with salt and black pepper. Set aside.

In a small bowl, combine quartered or halved radish slices, cucumber slices, and chives with 1-1/2 Tablespoons dressing. Set aside.

Fill half of medium sized pot with salted water; bring to a boil. Add frozen peas; cook about 3 minutes or desired softness; add pea tendrils; cook 1 minute. Drain; return to pot. Stir remaining dressing over peas, tossing to coat; season with salt and pepper to taste.

Place clean red cabbage leaves around serving plate; with a slotted spoon; mound the pea salad in center. Set drained warm sauce aside. Arrange radish and cucumber slices around the salad. Drizzle reserved warm dressing over pea salad. Serve immediately. Serves: 4

Cook's Note: If watermelon radishes are not available, use mild red radishes. The salad can also be made using your favorite herbs in place of the pea tendrils.

Inspired by: <http://www.epicurious.com/recipes/food/views/peas-and-pea-tendrils-with-lemon-dressing-231892>

About the Recipe: Say Welcome to Spring! The warm sunshine brings young tender pea tendrils to our market with fresh peas to follow. This stunning salad is filled with tender peas and chopped tendrils and tossed with a maple sugar lemon dressing. Serve it on a red cabbage lined plate, surrounded with slices of watermelon radishes and sliced mini cucumbers. A touch of fresh green chives adds a light onion flavor, which enhances the light maple sweetened dressing.

What are pea tendrils? When you see planted peas, those little pea pods are connected to the plant with vines, stems, and adorned with petite leaves and sometimes flowers. All of these parts of the plant are edible and have different textures. The type of pea will impact the actual flavor of the tendrils. You will notice that I used frozen peas for my recipe because young pea tendrils are harvested before those pea pods are developed. I like to have the pea tendrils when they are young and tender. They will have a light sweet nutty flavor with a little bitter aftertaste. You will probably find them in farmers' markets or your grandpa's garden in early spring.