

Garlic Snap Peas

2 c.	Fresh Sugar Snap Peas
2 t.	Oil
1/8 t.	Salt
Dash	Ground Black Pepper
2	Garlic, Cloves, minced

Prepare snap peas by cutting off the tips on each end of the pods. Preheat oil in a wok or skillet over medium high heat. Sauté snap peas in oil with salt and pepper for 2 ½ to 3 minutes, tossing often, until peas are cooked, but still crispy. Once pods start getting dark spots add garlic and take off heat. Pour peas onto serving platter. If you keep the garlic in too long it will burn and turn bitter. Don't leave it in hot pan longer than 10 seconds.

Serves 2 – 4.

Org. Recipe: PF Chang's Garlic Snap Peas

demoed @ Muskogee F.M. on 5/28/14.