



Recipes from the Kingfield Farmers Market

Chef Daniel Klein's Snap Peas with Green Onions and Jalapeno

Cooking Demo 7/19/2009

The quantities for this recipe are very estimated, please taste and see how you like it.

1 quart Snap Peas

2 Spring onions

½ Jalapeno

2 Tablespoons Olive or Canola Oil

1 Tablespoon Lemon juice

1 Tablespoon Salt

1 Tablespoon sugar

1 Tablespoon butter

Heat oil in frying pan or wok until very hot, but not quite smoking. Add snap peas, they should make a loud sizzling noise, sauté for a few seconds, coating

the peas with the oil. Add sugar, salt, sauté until the peas begin to caramelize, then add the jalapeno and spring onion, followed shortly after by the lemon juice and then the butter. Make sure the hood on your stove is on when you add the lemon and butter as it will make quite a bit of smoke. This whole process shouldn't take more than a few minutes. Hot and fast preserves the crispness of the pea while giving it a great, caramelized flavor.