

Spring Pea Pancakes with Blueberry Basil Dressing

Serves 4

4 ozs sugar snap peas – strings removed

½ cup shelled spring peas (may substitute frozen, do not cook, simply thaw)

2 T. organic milk

1 T. organic cream

1 egg

¼ cup flour

¼ t. sugar

¼ t. sea salt

½ t. baking powder

Blanch sugar snaps and plunge into ice bath to stop cooking. Remove and repeat with fresh peas. In a blender, mix sugar snaps, milk and cream. Transfer to a bowl, adding egg, flour, sugar, salt and baking powder. Puree the peas in a food processor and add to the batter. Melt ½ t. butter to cover the bottom of pan and cook on griddle or skillet as you would pancakes.

Warm 1- 2 cups of Salad Girl Blueberry Basil dressing and serve atop the spring pea pancakes as a delicious fresh spring side dish!