



Pea Salad

Recipe courtesy of [Ronni Lundy](#)

Serves 4

- ½ cup heavy cream
- ½ tsp apple cider vinegar
- ¼ tsp honey
- 2 cups fresh peas (reserve husks for gimlet recipe)
- ½ cup thinly sliced radish
- ¼ cup minced green onions
- salt
- freshly ground black pepper

Directions:

- Add the cream, vinegar, honey and a few pinches of salt to a ball jar. Screw on the lid and shake the dressing vigorously for 1 minute. Allow to sit at room temperature for 1 hour.
- Fill a medium pot with water and bring to a boil. Add the peas and cook for 1 minute until just barely tender. Drain and rinse immediately under cold water. Pat dry with paper towels.
- Toss the peas with the radish and green onions. Add the dressing along several turns of black pepper and a couple additional pinches of salt. Toss together and chill for at least 30 minutes before serving.