

Creole Peas

Pat Stanford - Demopolis, AL

Treasure Classics - National LP Gas Association - 1985

Yield: 3 to 4 servings

*1 onion, chopped
1 bell pepper, chopped
2 tablespoons butter or
bacon drippings
1 can (16 ounce) English
peas, drained
1 can (10-3/4 ounce)
tomato soup
Worcestershire sauce
black pepper (to taste)
8 slices bacon, fried and
crumbled*

Preparation Time: 5 minutes**Bake Time: 15 minutes**

In a saucepan, saute' the onions and pepper in butter until limp.

In a bowl, mix the onion mixture, peas, soup, Worcestershire and pepper. Turn the mixture into a two-quart casserole dish.

Warm in the oven at 350 degrees,

Sprinkle the bacon over the top.

Serve.

Per Serving (excluding unknown items): 568 Calories; 28g Fat (43.1% calories from fat); 28g Protein; 55g Carbohydrate; 12g Dietary Fiber; 43mg Cholesterol; 1516mg Sodium. Exchanges: 2 Grain(Starch); 2 Lean Meat; 3 Vegetable; 4 Fat.