
Peas A La Cream

Home Cookin - Junior League of Wichita Falls, TX - 1976

Servings: 4

7 to 8 white turnips, peeled and sliced very thin

2 tablespoons minced onion

3 tablespoons butter

1/2 cup sugar

1/2 cup whipping cream

1 cup cooked green peas

salt

pepper

chopped parsley (for garnish)

In a saucepan, cook the turnips in water until tender. Drain well.

In a skillet, saute' the onion with butter and sugar for approximately 1 minute. Add the turnips and cook until hot.

Add the cream and peas. Simmer until the cream is reduced.

Add the seasonings and sprinkle with chopped parsley.

Side Dishes

Per Serving (excluding unknown items): 277 Calories; 20g Fat (62.1% calories from fat); 1g Protein; 26g Carbohydrate; trace Dietary Fiber; 64mg Cholesterol; 99mg Sodium. Exchanges: 0 Vegetable; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.