

PEAK
SEASON



PREP
Remove the fibrous string that runs along the pea's straight side by snapping the stem and pulling down sharply.

SHRIMP, SNAP PEA, and CHERVIL SALAD

SERVES 4 (MAKES 6½ CUPS) / 40 MINUTES

This salad is easy to vary depending on what you have on hand; crumbled fresh goat cheese, chicken, or smoked trout can all be subbed in for the shrimp. It's especially refreshing when the ingredients are cold.

8 oz. sugar snap peas, strings removed (see "Prep," above right), cut diagonally into 1-in. pieces

¼ cup plus 1½ tsp. anise-flavored liqueur, such as Pernod

1 tbsp. plus ¾ tsp. kosher salt

2 bay leaves

1 lemon, halved, plus 3 tbsp. juice

1 lb. medium (36 to 42 per lb.) raw peeled and deveined shrimp

3 tbsp. extra-virgin olive oil

1½ tbsp. mayonnaise

¾ tsp. pepper

½ cup chopped chervil*, plus ½ cup small chervil sprigs (1¾ oz. total)

6 medium radishes, sliced

1 small fennel bulb, trimmed and thinly sliced

Leaves from 1 small head butter lettuce

1. Bring a large saucepan of salted water to a boil. Fill a large bowl with ice water. Boil snap peas until bright green (15 to 20 seconds), then drain. Rinse with cold water and add to ice water.

2. Meanwhile, in another large saucepan, combine ¼ cup liqueur, 1 tbsp. salt, the bay leaves, and 1 qt. water. Squeeze juice from lemon halves into pan and add halves as well. Bring to a boil, stir in shrimp, and remove from heat. Let stand

until shrimp are cooked through, about 3 minutes. Drain, rinse shrimp with cold water, and add to ice water with peas.

Let stand until cold, then drain peas and shrimp well.

3. Whisk remaining 1½ tsp. liqueur, 3 tbsp. lemon juice, the oil, mayonnaise, remaining ¾ tsp. salt, and the pepper in a large bowl. Add peas, shrimp, chervil, radishes, and fennel, tossing to coat.

4. Serve with lettuce for people to use as a base for their salads if they like.

*If you can't find chervil, use equal parts fresh tarragon and flat-leaf parsley.