

QUICK STIR-FRIED SNOW PEAS OR SUGAR SNAP PEAS

Time: 10 minutes

- 3 tablespoons peanut oil**
- 1½ pounds snow or sugar snap peas, washed and trimmed**
- 1 1/2 teaspoon dark sesame oil**
- 1 tablespoon minced ginger**
- 1 tablespoon minced garlic**
- 1 to 2 tablespoons soy sauce.**

1. Place 2 tablespoons peanut oil in a large, deep skillet or wok and turn heat to high. When it begins to smoke, toss in peas and cook, stirring almost constantly, until

they are glossy, bright green and begin to show a few brown spots, about 5 minutes. Meanwhile, in a small pot over low heat, warm remaining peanut oil with sesame oil.

2. When peas are almost done, stir in ginger and garlic, and cook another minute or so. Turn off heat and remove peas to a platter. Drizzle with heated oils and soy sauce. Taste and adjust seasoning, and serve.

Yield: 4 servings.