

## **Irish Celtic Country Peas and Lettuce - Elaine Snively**

1 head butter lettuce or Boston lettuce, washed, dried

1/4 cup butter

4 green onions, trimmed and finely chopped

1 lb. fresh or frozen peas (thawed)

1/4 cup finely chopped flat leaf parsley sea salt and freshly ground pepper

1/4 cup cream

Discard discolored lettuce leaves, stack remaining leaves, and cut into thin strips, set aside.

Place butter into a large skillet or saucepan, melt over medium heat.

Add onions and cook slowly, do not let them brown.

Add peas, lettuce, parsley, salt and pepper and stir well.

Stir and cook very slowly for another 10 minutes.

Stir in cream. Let it heat through gently for another minute or so before serving.

Serves 4-6.