



TODAY'S MAIN INGREDIENT

Snap Peas, Green Onions & Radishes

A trip to the farmers' market will yield this dish, an early summer treat.

INGREDIENTS – Serves 6 as side course

2 Tablespoons unsalted butter
1 pound good-quality button mushrooms, stems trimmed, caps quartered
3 scallions (green onions), trimmed and sliced diagonally into 1/4-inch slices
1 large shallot, peeled and minced (if available)
1 pound Sugar Snap peas, stemmed and left whole (or 8 ounces snow peas)
Salt and freshly ground pepper
1 bunch spring radishes (8 or 9), trimmed & cut lengthwise into 1/4-inch slices
1/4 cup fresh mint leaves (optional)

STEP 1 – Melt butter in a large heavy skillet or wok over medium-high heat.

STEP 2 – When butter foams, add the mushrooms and cook until they begin to give up liquid. (They will go through a very dry period, but don't worry; just stir them frequently.)

STEP 3 – Add scallions and the shallot, stir, and cook until the scallions turn deep green, about 2 minutes.

STEP 4 – Then add the peas and cook, stirring until they soften and turn a vivid green about 5 minutes. Season with salt and pepper.

STEP 5 – Add the radishes to the vegetables. (Note: Cooked radishes lose their color if they sit, so add them at the very last minute.)

STEP 6 – Stir well, and then transfer the mixture to a serving dish. Serve immediately; sprinkled with mint leaves, cut with scissors into thin strips.