



Spicy Sugar Snap Peas with Lime

Adapted from Fine Cooking

BAH Note: I also wouldn't mind a cooking gps to tell me to go left when a recipe says to go right. I think I would have enjoyed these more if I had veered off course with the recipe just a bit. I should have trusted my instincts to cook them less because all the steaming, boiling off, and final addition of butter and lime juice left me with soft and soggy sugar snaps. I wonder what would happen if I used the lime juice instead of water to steam the peas? The flavor might become more pronounced and concentrated and I wouldn't have quite as much liquid to render the sugar snaps soft. Next time. I also wish I would have used the full 1/4 teaspoon of curry paste. But I wimped out and because of that, my sugar snaps didn't quite have that spicy bite.

- 2 tablespoons butter
- 1/4 teaspoon Thai red curry paste
- 1/2 pound sugar snap peas
- 1/4 cup water
- 2 teaspoons fresh lime juice

Melt one tablespoon of butter in a large frying pan over medium heat. Once the butter melts, add the curry paste and stir with a spatula until it is fairly well distributed in the pan. Add the sugar snaps and stir to coat with the melted butter and curry paste. Add the water, partially cover the pan with a lid, and cook over medium high heat for about 3 minutes until the sugar snaps are almost tender. Remove the lid and boil off any remaining liquid. Add the remaining tablespoon of butter and lime juice. Season to taste with kosher salt and serve warm.

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