**Southern English Pea Salad**  
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*This recipe makes use of Riverside’s farm-fresh peas.*



**Ingredients**

* 6 slices of bacon
* 2 c fresh uncooked **peas**
* 1 c mayonnaise
* 1 tsp apple cider vinegar
* Salt and pepper to taste
* 1/3 c red onion, chopped
* 1 cup Colby jack cheese, chopped
* 2 hardboiled eggs, chopped (optional)

**Directions**

1. In a skillet over medium heat, add the bacon and cook until crisp, turning once to cook on both sides.
2. Remove to a paper towel lined plate.
3. Once cool, chop the bacon into small pieces.
4. In a large bowl, whisk together the mayonnaise, vinegar and a pinch of salt.
5. Add the partially defrosted peas, red onion, eggs if desired, cheese and stir to combine.
6. Add the bacon and season with salt and pepper if needed.
7. Serve immediately.

Yield: 8 ½-cup servings  
Source: [ohsweetbasil.com](https://ohsweetbasil.com/southern-english-pea-salad-recipe/)

