



From our farm to your table

Sugar Pea Stirfry

1/4 cup butter
1 pint yellow sugar peas
1 cup sliced mushrooms

1 small onion, sliced
1 pint green sugar peas
1 tsp. soy sauce

Wash peas and remove stem ends. Melt butter in skillet. Saute peas and onion for 3 minutes. Add mushrooms and saute another 3 minutes or until vegetables reach desired tenderness. Season with soy sauce.