

Potatoes and Peas

3 lbs potatoes
½ c. fresh or frozen peas
1 T. kosher salt
2 T. granulated onion
1 t. granulated garlic
½ t. white pepper
½ t. salt
Pinch of nutmeg
3 T. flour
2 c. milk
½ c. cream
¼ c. butter

Peel potatoes and chop into bite sized pieces. Add potatoes, kosher salt, and enough water to cover the potatoes. Bring to a boil. When potatoes are barely fork-tender, add in frozen peas.* Boil for one more minute, then drain. Set aside.

Add butter to a large, heavy-bottom frying pan. Brown butter over low heat, then add flour. Cook flour 2-3 minutes, or until flour smells cooked, stirring constantly. Add granulated onion and garlic. Cook one minute. Add milk and cream, and bring to a boil. Once boiling pour in cooked potatoes and peas, white pepper, salt, and nutmeg. Simmer together five minutes or until potatoes start to feel crumbly. Season with salt and pepper to taste.

Makes 6-8 servings

**If using fresh peas, add them earlier, when water starts boiling.*