

Carrboro
FARMERS' MARKET

locally grown  nationally known

YEAR ROUND *Celebrating 30 Seasons*

Sweet Peas with Radishes and Sesame

**Market Recipe Provided by local farmer: Elise Margoles and her farm
Elysian Farm**

**1/2 lb. sweet peas
1 1/2 T sesame seeds
1 1/2 T peanut oil
2 T dry sherry
1/2 cup thin sliced radishes
1/4 t sugar
Hot pepper and salt to taste**

Heat sesame seeds until lightly toasted, about two minutes over low heat. Raise heat to high, add sweet peas and cook about 3 minutes. Add sherry, cook another few minutes. Add remaining ingredients and cook just to heat through. Serve immediately.

Ingredients Available at Market