

Spring Pea Butter with Shallots and Lemon

Makes about 1 ½ cups

1 1/3 cups fresh shelled peas (from about 1 pounds pods) or frozen peas, thawed

1 teaspoon kosher salt, plus more

1/2 cup (1 stick) plus 1 tablespoon unsalted butter, room temperature, divided

1 medium shallot, finely chopped (about 1/4 cup)

1/4 teaspoon freshly ground black pepper

1/4 teaspoon finely grated lemon zest

If using fresh peas, cook in a medium saucepan of boiling salted water until tender, about 3 minutes (if using frozen peas, do not cook). Drain, transfer to a bowl of ice water, and let sit until cold, about 3 minutes. Drain and pat dry.

Melt 1 Tbsp. butter in a medium skillet over medium high heat. Add shallot and cook, stirring occasionally, until softened, about 2 minutes. Transfer to a food processor. Add peas, pepper, lemon zest, 1 tsp. salt, and remaining 1/2 cup butter; pulse until just combined.

Cook's Note: Pea butter can be made 3 days ahead; cover and chill, or freeze up to 3 months.

Recipe courtesy of Epicurious May 2016

Spring Pea Pasta with Bay Shrimp and Sweetheart Ham

Serves 4

1 box spaghetti or capellini

1/2 cup olive oil

2 cloves garlic, peeled and sliced

Small pinch of chili flakes

4 slices Olympia Provisions Sweetheart ham, cut into bite-size pieces

Splash of Oregon Riesling

1/2 pound shelled peas, frozen may be substituted

1/2 cup cream

1 pound fresh Oregon bay shrimp

1/2 cup grated Oregon hard cheese

2 lemons zested

1 bunch parsley, finely chopped

Place water in a large pasta pot, season generously with salt and boil. While waiting, mix the lemon and parsley and set aside. Take a few sips of Riesling. When ready, add the pasta to the boiling pot of salted water.

Heat the olive oil in a large sauté pan, add the garlic and chili flakes and cook until fragrant and the garlic is lightly toasted but not too brown. Add the ham and cook briefly, just a minute or two. Add the Riesling and bring to a boil.

Add the peas and cream and return to a boil before reducing the heat and continuing to cook for a few minutes. Turn the heat off and take a few sips of Riesling.

When the pasta is al dente, or still slightly firm to the bite, drain and add to the sauté pan.

Turn the heat back on and cook, stirring for an additional 3 to 4 minutes. Add the shrimp and cheese and stir well to heat through and combine with the other ingredients. Divide evenly and garnish with lemon and parsley and of course, pour more Riesling.

Pairing with Oregon Riesling: If you don't drink your whole bottle of wine while cooking (as Chef Jason French nearly suggests), you'll be rewarded by this pairing. An off-dry Riesling matches and accentuates so many flavors in his dish.

The sweetness of the peas, ham and cream base will be balanced by a crisp acidity, while the lemon and parsley garnish will draw out citrus and herbal notes natural to cool climate Riesling.
(Recipe adapted from Chef Jason French at Ned Ludd paired with Riesling for Oregon Wine Month, Oregon Wine Board 2017)

These weren't demonstrated, but Barb Randall recommends they are a great use of fresh from the garden peas. Bon Appetit!

Roasted Sugar Snap Peas with Fleur de Sel

Makes 6 servings

1 pound sugar snap peas

1 tablespoon olive oil

Fleur de Sel

2 tablespoons chopped fresh chives

Preheat the broiler. Line large baking sheet with foil. Toss peas with oil on prepared baking sheet. Spread peas in single layer. Broil until crisp-tender and beginning to brown in spots, stirring once with a spatula, about 2 minutes. Transfer to bowl. Sprinkle with fleur de sel, then chives and serve.

(Recipe from epicurious.com)

Spring Pea Ravioli with Prosciutto and Pea Shoots

Serves 4-6

Making homemade ravioli is a great project for a weekend. Make a double batch; eat one the day you make them and freeze the second batch to eat later. You can pop them directly from the freezer into boiling water — they just need an extra minute to cook.

For the ravioli:

2 cups fresh or frozen peas (defrost if frozen)

½ cup grated parmesan cheese

½ cup ricotta cheese

2 teaspoons lemon zest

2 tablespoons minced mint

1 clove garlic

Kosher salt and freshly ground black pepper, to taste

2 tablespoons olive oil

Food Processor Pasta Dough

Serves 4-6

2 cups flour, plus more for dusting

1/2 teaspoon kosher salt

4 eggs

Mix flour and salt in a food processor. With the motor running, add eggs until dough forms. Transfer dough to a lightly floured surface; knead until dough is elastic, 8-10 minutes. Transfer to a greased bowl and cover with plastic wrap; refrigerate 30 minutes.

For serving:

2 tablespoons unsalted butter

4 slices prosciutto

½ cup fresh or frozen peas (defrosted)

¾ cup pea shoots

1 teaspoon each lemon zest and juice
2 tablespoons minced mint
Grated parmesan, for serving

Make the filling: Pulse peas, parmesan, ricotta, zest mint, garlic, salt and pepper in a food processor, with the motor running, slowly drizzle in olive oil until smooth. Refrigerate filling until ready to use.

On a lightly floured surface, divide pasta dough in to 4 balls. On a lightly floured surface and working with 1 disk at a time, roll dough into an 8-inch long oval; dust on both sides with flour. Using a pasta machine, pass dough through machine twice, using the widest setting. Using the next-narrowest setting, pass dough through machine twice more.

Continue to roll dough, setting the rollers to the next narrower setting until dough is 1/16-inch thick. With a long side facing you, place 2 teaspoons mounds of filling along middle of dough, space the mounds about 1-inch apart. Brush dough with water. Take another sheet of pasta, and lay it over the other sheet and mounds of filling; press dough to seal, squeezing out air pockets around filling. Using a pastry cutter or knife, cut out ravioli; transfer to a parchment paper lined baking sheet. Repeat with remaining dough and filling. Leave ravioli at room temperature for 1 hour to dry.

To cook: Bring a large pot of salted water to a boil. Cook ravioli until al dente, 4-5 minutes. Meanwhile, melt butter in a 12-inch skillet over medium-high heat. Add prosciutto and cook until crisp, 3 minutes. Add peas and pea shoots and cook 1 to 2 minutes more. Using a slotted spoon, transfer ravioli to skillet, along with ½ cup cooking water, zest, juice, salt and pepper, toss to combine. Transfer ravioli to a serving platter; garnish with mint and parmesan.

(Recipe courtesy of "Saveur," 2017)