

Newfoundland Peas Pudding

Arleene Arnold, WFW Newfoundland Party, January 2012

1 lb. package yellow split peas

$\frac{1}{4}$ cup butter

1 tsp. salt

$\frac{1}{4}$ tsp. pepper

Wash peas and put in a cloth bag. Do not pack tightly.

Place bag in pot with a quart of water and bring to a full boil and then turn heat down to a slow boil. Keep water boiling for approximately 1 $\frac{1}{2}$ hours.

When peas are done remove and squeeze bag to get out all water. Turn peas into a dish; add the butter, salt and pepper, mixing until butter is melted.

Serve with salt meat and cabbage dinner.