



Drunk Peas and Bacon

4oz bacon

1 onion

1lb peas (fresh or frozen)

1 can beer

Small spoon butter

Sprig mint, chopped

Salt and Pepper

Preparation

- Cut up your bacon and onion, gently saute in the pressure cooker.
- Add the beer.
- Scrape lightly on the bottom to incorporate the brown juicy bits in the liquid.
- Mix well and then add the peas, put the lid on and cook on high pressure for 2 minutes.
- Release steam by placing pressure cooker under running cold water tap, or immerse in cold water.
- Stir in butter, chopped mint and season to taste.