

## SUGAR SNAPS & SCALLIONS WITH CODDLED LETTUCE

*The Splendid Table* is a wonderfully informative and entertaining radio show that airs on WPPB (formerly WLIU, 88.3) at 5 PM on Saturdays. Hosted by **Lynn Rossetto Kasper**, it bills itself not as a cooking show, but one "for people who love to eat." Here's a timely recipe from [www.splendidtable.com](http://www.splendidtable.com)

Trim away the roots of **12 scallions** and cut away their dark green stalks, producing 2 - 2 ½ inch pieces of white to pale green stalks. In a large sauté pan set over medium heat, melt **1 - 2 Tbs. butter** with **1 tsp. tarragon leaves**, chopped and tightly-packed, until the butter is creamy. Stir in **¾ lb. sugar snap peas**, washed and stringed, and add scallions. Sprinkle them with **salt** and **pepper**, and sauté for 2 to 3 minutes. Blend in **6 leaves lettuce**, romaine or Bibb, shredded, and **zest of ½ large orange**. Reduce the heat to medium low, and stir for 30 seconds to 1 minute. Add **¼ c. water** and **½ tsp. sugar** and continue cooking for 2 minutes or until the water is evaporated and the peas are just tender. Serves 3 to 4. Best eaten immediately.

## GARLIC SCAPE RAGOUT

contributed by **Jane Weissman**

Trim the top of the bulb of **15 garlic scapes**, and cut tender part of stem into 2 inch pieces. Sauté in **1 Tbs. olive oil** for 5 minutes over medium heat. Add **6 medium Hakuri turnips**, sliced about ¼ inch, and cook 5 minutes. Season with **salt** and **pepper**. Add **½ c. peas**, shucked. Toss and cook 1 minute. Add a handful of **peashoots**, using only the tender leaves and flowers. Toss until lightly wilted. Turn into serving dish and garnish with fresh **peashoot flowers**.