

## Pea Salad

by Moonmooring

a few slices bacon cooked crisp and crumbled

1 hard cooked egg diced

6 ounces smoked cheddar, diced

1/3 cup Miracle Whip (your choice here)

1/3 cup sour cream

1/2 fresh lemon squeezed to make juice, seeds removed

1 small clove garlic, crushed

2 tablespoons minced parsley

dash smoked paprika

salt and pepper

1/2 small red onion sliced thin

2 cups fresh English peas, I used them raw

Prepare the bacon and drain. Prepare the cooled egg and dice the cheese. Mix the dressing ingredients - mayo, sour cream, lemon juice, garlic, parsley, paprika, and salt & pepper, into a bowl big enough to hold everything. Add all the other ingredients except the peas and stir to coat with the dressing. Taste and adjust the seasonings if need be. Stir in the peas last. Serve immediately or allow to sit for a few hours.

Save yourself a tummy ache and remember to serve this as a side dish with something light. Poached or braised chicken would be nice.