

Spicy Sugar Snap Peas with Mustard from cooks.com

1 lb fresh sugar snap peas	4 cloves garlic, finely chopped
1 tbsp whole mustard seeds	1 hot dried red chili
4 tbsp vegetable oil	Salt and pepper to taste

Heat the oil in a large skillet over high heat. When hot, add the mustard seeds. As soon as the mustard seeds begin to pop, add the garlic, then add the red chili and stir for a few seconds. Add in the sugar snap peas and season to taste. Let cook for a few minutes until they have absorbed the flavor of the spices.

Sauteed Sugar Snap Peas from cooks.com

1 lb sugar snap peas	1/2 tsp salt
3 tbsp vegetable oil	1/4 tsp black pepper
1 tsp finely minced garlic	1/3 c. julienned red onion
1 tbsp fresh ginger, finely shredded	

String peas by beginning at the tip and pulling it down. If peas are very young, you can omit this step. Cut off stem ends and leave whole. Place in colander and rinse under cold water. Shake well and drain. In large skillet heat oil. Add garlic and ginger and sauté briefly about 30 seconds. Add peas and, over medium heat, toss and cook for 2-4 minutes, depending on how large they are. Do not overcook. Add salt, pepper, red onion just as they are finished cooking. Serve immediately.

Pickled Sugar Snap Peas from epicurious.com

(Makes 1 quart)

1 1/4 cups white wine vinegar	4 garlic cloves, sliced
1 1/4 cups water	1 or 2 small dried chile peppers, slit lengthwise
1 tbsp pickling salt	2 tarragon sprigs
1 tbsp sugar	
1 pound sugar snap peas, stemmed and strung	

In a nonreactive saucepan, bring to a boil the vinegar, water, salt, and sugar, stirring to dissolve the salt and sugar. Let the liquid cool. Pack the peas, garlic, chile peppers, and tarragon into a 1 quart jar. Pour the cooled liquid over the peas, and cover the jar with a nonreactive cap. Store the jar in the refrigerator for at least 2 weeks before eating the peas. Refrigerated, they will keep for several months.

Sugar Snap Peas in the Raw from care2.com

Make a dip of 1 cup plain yogurt, 1/3 cup crumbled feta, and 1/8 teaspoon freshly ground black peppercorns and dip the raw sugar snap peas in the dip.