

# GINGERED SNOW PEAS

*Chef Therese Harding - The Classic Catering People*

## INGREDIENTS

- 1 pound fresh snow peas
- 2 teaspoons vegetable oil
- 1 garlic clove, crushed
- 1 teaspoon grated ginger
- 2 tablespoons dry sherry
- 2 tablespoons chicken stock

## INSTRUCTIONS

- Clean snow peas, trimming if necessary. Heat oil in large skillet over medium heat. Stir in snow peas, garlic and ginger. Sauté for two minutes, until peas are tender.
  - Toss with chicken stock and sherry until warm through.
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