

# PEA SALAD

Homer Ruth

comments

This is a wonderful salad to take to a picnic, or to include with your hamburgers and hot dogs on a cookout. My father invented this and it has always been one of my favorites.

notes

Chill the canned peas ahead of time.  
It's best to serve the salad as soon as you can, while the peanuts and celery are still very crisp. It's okay the next day, but you might have to drain a little of the juices before serving.

prepare in advance

## Ingredients

**Drain very well**

2 medium cans of the smallest peas\* you can find

**Finely chop**

1/2 C peanuts\*\* (with oil and salt)  
1/2 C celery\*\*

**Measure and drain**

1/2 C sweet pickle relish

**Have available**

Strips of pimento for garnish  
Mayonnaise

\*\* amount of celery and peanuts is just an estimate; feel free to increase as you like

complete recipe

Mix all ingredients with mayonnaise to your taste.

Decorate with strips of pimento.

Chill before serving.

\* don't use frozen peas; it's not the same