



Southern Style Pea Salad

Recipe By SCOTT CULPEPPER

SERVES: 8

SALAD:

- 4 cups frozen sweet peas, thawed, drained, and dried
- ½ cup red onion, finely diced
- ½ cup celery, finely diced
- ½ cup Monterey jack cheese, finely shredded

- ½ cup sharp cheddar cheese, finely shredded
- 6 slices bacon, cooked and chopped
- 3 hard-boiled eggs, chopped
- ½ cup pimentos, chopped

DRESSING:

- 1½ cups mayonnaise
- 2 tbsp apple cider vinegar
- 1 tsp sugar

- 1 tsp salt
- 1 tsp pepper
- 1 tsp cayenne (optional)

DIRECTIONS:

1. Thaw and drain the peas. Gently pat the peas dry.
2. In a large bowl, gently combine the peas, onion, celery, cheeses, bacon, eggs, and pimentos.
3. In a small bowl, whisk the dressing ingredients until smooth.
4. Gently fold the dressing into the pea mixture until well combined.
5. Cover and refrigerate for at least two hours before serving.

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