

Make this fun recipe from the First Lady and tell your kids it's the same cookie served at the White House.

NEWFOUNDLAND PEASE PUDDING

I love to serve this recipe on a cold winter's day, which is a key element of a Jigg's Dinner, along with salted pork, turnips and carrots. Yum!



- 1 cup split peas
- 1 tsp. sea salt
- 1 tsp. fresh ground pepper
- 1 tsp. butter

Wash peas, soak in water overnight. Place peas into pudding bag*. Tie bag, allowing room for expansion. Cook for two hours in salt pork or salted beef water.

Remove pudding bag, allow to drain. Cut string, remove boiled peas placing them into a bowl. Add salt, pepper and butter to taste. Mash to a smooth/firm consistency. Serve as part of a Jigg's Dinner (pictured right).