

PEAS & CARROTS IN THYME SAUCE

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

1 medium sweet white onion, chopped
2 TBS butter
1/2 tsp dried THYME leaves, crushed (this recipe's secret)
1 can CREAM OF CELERY SOUP (another of this recipe's secrets)
2/3 C Half & Half
Few dashes black pepper
1 lb bag frozen petite peas
1 C julienne style fresh carrots

DIRECTIONS:

In large saucepan over medium heat, cook onion & THYME in butter (cook only till onion is tender), stirring occasionally. Stir in condensed CREAM OF CELERY SOUP, Half & Half & pepper. Add peas & carrots. Heat to boiling - then reduce heat to low. Cover/simmer only 6 minutes or till veggies are crisp tender. Stir occasionally. Serve hot.