

Purple Hull and Cremer Pea Salad with Yellow Squash, Zucchini, Tomatoes, Grilled Okra and Onions

Recipe courtesy of Michael Weinstein, Dread Head Chef, featured Grand Prairie Farmers Market chef.

1 cup Purple Hull Peas
1 cup Creamer Peas
4 bay leaves
1 small zucchini diced in ¼" cubes
1 small yellow squash diced in ¼" cubes
1 large red onion sliced into ½" rings do not separate
10 okras
1 large tomato diced in 14" cubes
1/8 cup Texas Olive Oil Ranch Balsamic vinegar
1/8 cup Apple Cider vinegar
1/8 cup Texas Olive Oil Ranch Oil
1 tablespoon of Canola Oil
Kosher salt and black pepper to taste

For the peas: Place the peas and bay leaves in a pot with cold water and bring to a boil then turn down to a simmer and cook for approximately 40 minutes or until tender. Five minutes before the peas are ready add salt to the water. Strain the peas from the water remove the bay leaves and let cool.

For the onions and okra: On a baking pan place the onion rings and okra and coat with the canola oil and season with salt and pepper. Place the onions on the grill and grill each side for 5 minutes and remove. Grill the okra for about 5 minutes and remove. Place the okra and onions back on the same baking pan and cool completely off. Once cool dice the onions and cut the okra into ¼" rings and set aside.

To complete: Place the peas, onions, okra, the rest of the vegetables and the vinegar in a bowl and combine. Season the salad with salt and pepper and let sit for 30 minutes before adding the olive oil. After 30 minutes check the flavor and adjust with salt then add the olive oil and enjoy.

Note: This salad can be made a day ahead of when you plan to use.