

# Mushy Peas

## Ingredients

- **9 ounces** [dried marrowfat peas](#) (no substitutions)
- Boiling water
- **2 teaspoons** baking soda
- **3 cups** water
- **1 teaspoon** salt



## Instructions

1. Add baking soda to boiling water and let dissolve. Pour water over a bowl with the marrowfat peas, making sure they're covered by 3 inches of water. Stir and leave them to soak for at least 12 hours.
2. Drain and rinse the peas and place them in a pot with about 3 cups of water. Bring to a boil, reduce the heat to medium-low, cover, and simmer for about 30 minutes. Stir occasionally, until the desired consistency is reached. Once the peas are mushy, add the salt.
3. If the peas are too watery, simmer with the lid off until it thickens. If the peas are too thick, add some water. Taste again and add more salt if needed. They will continue to thicken as they cool.