

## Pease Pottage

The original recipe from Robert May's 1685 cookbook, "The Accomplisht Cook, or the Art and Mystery of Cookery"

*Take green pease being shelled and cleansed, put them in a pipkin of fair boiling water; when they be boil'd and tender, take and strain some of them, and thicken the rest, put to them a bundle of sweet herbs, or sweet herbs chopped, salt, and butter; being through boil'd dish them, and serve them in a deep clean dish with salt and sippets about them.*

*Otherways: Dry or Old Pease Pottage*

*Take the choicest pease (that some call feed way pease) commonly they be a little worm eaten, (those are the best boiling pease) and pick and wash them, and put them in boiling liquor in a pot or pipkin; being tender boil'd, take out some of them, strain them, and let them by for your use; then season the rest with salt, a bundle of mint and butter, let them stew leisurely, and put to them some pepper.*

*Otherways: Strained Pease Pottage*

*Take the former strained pease pottage, put to them some salt, large mace, a bundle of sweet herbs, and some pickled capers; stew them well together; then serve them in a deep dish clean scowred, with thin slices of bread in the bottom, and grated manchet to garnish it.*

pease: green peas

sippets: Buttered, toasted bread, sliced into strips, used for dipping into soups or stews

pipkin: a pot (usually clay) with a handle and a lid

scowred: scoured? Make sure the dish is clean

manchet: white bread

### A modern interpretation of the recipe by Anne Jacob:

#### *Ingredients*

Fresh, frozen, or dried green peas

Herbs: fresh (chopped) or dried parsley, sage, rosemary, marjoram, and thyme

Salt

Butter

Boil the peas in water. If also making strained peas pottage, strain out about half of them to a bowl using a finely slotted spoon and put them aside. Mash the remaining half of the peas into the remaining water (use more water for a thinner pottage, remove some of the water for a thicker pottage) using a fork or potato masher. Add herbs, salt, and butter to taste. Serve in a clean bowl.

#### **Dry or Old Pease Pottage**

Use Mint instead of the herbs and season with salt and pepper

*Note: I do not recommend using worm-eaten peas, even though Robert May claims these are the best*

#### **Strained Pease Pottage**

Formerly strained peas

Salt

Mace or Nutmeg

Pickled capers

Thin slices of bread

Bread crumbs

Heat the peas, salt, mace, and capers until hot, add a little water if needed. Place thin slices of bread in the bottom of a clean bowl. Spoon peas mixture over the bread, and sprinkle with bread crumbs.