

## Betty's Version of Cheesy Peas



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In this video, Betty demonstrates how to make her version of Cheesy Peas. This recipe was inspired by our recent trip to Michael's Restaurant in Ravenna, Kentucky. I have made almost every item that we found on the salad/buffet bar in bettyskitchen. I also have Blakemore peas in bettyskitchen, which is a vegetable side dish that is a little more elaborate than this simple version of Cheesy Peas, and you may prefer it.

### Ingredients:

12-oz. package frozen green peas  
8-oz. package Velveeta cheese product, cut into cubes  
2-oz. jar sliced pimientos, undrained

Steam a 12-oz. package of frozen green peas, until they are crisp-tender. (They should retain their bright green color. If you don't have a steamer, you may boil the peas until crisp-tender and then drain.) While the peas are being steamed, prepare your cheese sauce. In the top of a double boiler, place 8 ounces of Velveeta cheese, cut in cubes. Add a 2-ounce jar of undrained sliced pimientos. Stir continuously, until cheese is melted. Do not overheat. By the time the cheese sauce is melted, the peas will probably be steamed to the appropriate degree of doneness. Combine the peas and the cheese sauce. Stir thoroughly and pour your Cheesy Peas into a nice serving bowl. This makes a great side dish that goes with just about anything! I hope you enjoy the recipe! Love, Betty ☐