

October 16, 2015

Recipe: Hoppin' John

Spicy Black-eyed Peas with Smoked Ham and Tomatoes

Servings: 8

- 20 ounces black-eyed peas, fresh
- 1 ham hock, medium
- 1 14 oz. can tomatoes, stewed
- 1 onion, medium, diced
- 1 cup celery, diced
- 1 tablespoon salt
- 2 teaspoons chili powder
- 1/4 teaspoon basil, dried
- 1 bay leaf
- 1/4 pound smoked ham, diced

Except for the smoked ham, combine all ingredients in a large soup pot or Dutch oven; add enough water to cover ingredients by about 1 inch. Bring to a boil, lower heat, cover, and simmer for 1 hour. Then uncover and continue to simmer until beans are tender and the sauce is thickened.

Remove ham hock and let cool. Cut off any meat and chop into small pieces. Return chopped ham hock meat and the smoked ham to the beans.

Serving Suggestions:

White Rice / Braised Collard Greens / Cornbread

