

Noah's Tasty Hoppin' John

A great recipe for serving black-eyed peas on New Years Day, or any ol' time you want a bit of yummy Southern comfort food! Pairs well with cheesy cornbread and fresh cooked mustard or collard greens.

Ingredients:

- 2 tablespoons of bacon grease
- 1 bunch of green onions, finely chopped (reserve tops for garnish, if desired)
- 1 large red bell pepper, diced
- 1 $\frac{1}{2}$ tablespoons of minced garlic
- 5 14 oz. cans of chicken broth
- 2 teaspoons of salt
- 1 teaspoon of black pepper
- 1 $\frac{1}{2}$ teaspoon of Old Bay seasoning
- 3 11 oz. fresh pack containers of black-eyed peas (if substituting dried peas, soak overnight)
- 1 12 oz. package of Hormel diced ham chunks
- 4 cups of cooked rice
- Tabasco sauce (season individually to taste)

Directions:

Melt bacon grease in large stockpot. Saute onions, bell pepper and garlic for approximately 2 minutes. Add ham to stockpot, and cook for another 4 minutes.

Add 3 cans of broth, black-eyed peas and seasonings to stockpot. Bring to a boil, then reduce heat and simmer for approximately 1 hour, until peas are soft and tender, stirring occasionally. More chicken broth may be added to the pot as liquid evaporates.

Serve over hot cooked rice. Garnish with green onion tops and season with Tabasco as desired.

Yield: Approximately 8 generous portions.