

Blackeyed Peas

Good Southern Cooking
Recipe by: David Horton
Yield: 6 servings
Preptime: 4 hours

Ingredients

8 oz. dry blackeyed peas
5 C. water
2 cloves garlic, minced
3 ribs celery, chopped
1 small onion, chopped
1 green pepper, chopped
3 plum (roma) tomatoes, chopped
4 okra, sliced
2 C. chicken or vegetable stock
1/2 tsp. cayenne pepper
Salt to taste

Preparation Instructions

Rinse blackeyed peas. Combine blackeyed peas and 5 C. of water in a 3-quart saucepan. Bring to a boil then remove from heat, cover and let stand for 2 hours. Drain water from blackeyed peas in a large strainer or colander and rinse out the saucepan. Combine garlic, celery, onion and green pepper in the saucepan and sweat over medium-low heat. Stir occasionally. After a minute or so add the okra and tomatoes and cayenne pepper. Continue cooking until the tomatoes become soft. Stir 2 C. of stock and blackeyed peas into the mixture and reduce heat to low. Simmer for 2 hours or until blackeyed peas are tender. Before serving add salt to taste.

Serving Instructions

Serve over rice.

Notes

This recipe reheats very well making it easy to prepare a large batch and freeze portions for quick meals later on.