



## HOPPIN' JOHN (BLACKEYED PEA STEW)

**Servings: 6**

### Ingredients

- 1/3 pound smoked slab bacon, diced
- 1/4 cup green bell pepper, diced
- 1/4 cup onion, diced
- 1/4 cup celery, diced
- 2 garlic cloves, minced
- 2 teaspoons dried thyme
- 2 teaspoons Cajun seasoning
- 4 cups water
- 1 1/4 cups dried black-eyed peas, (soaked in water 24 hours and drained)
- 1 bay leaf
- 1/4 cup sliced scallions, for garnish

### Directions

Add the bacon to a pot and place it on low heat to slowly render the fat until the bacon is crispy, 10 to 15 minutes.

Remove the bacon from the pot, set aside and return the pot with the bacon fat to the burner. Increase the heat to medium, and then add the green bell pepper, onion and celery. Let cook for 5 minutes, and then add the garlic, thyme and Cajun seasoning. Stir to combine.

Add 4 cups of water and the bay leaf to the black eyed peas, bring to a boil, reduce the heat to a simmer and let cook for 45 minutes. Add the reserved bacon and cook for 15 minutes.

Remove from the heat, garnish with the scallions and serve.

### Side dishes

Cornbread  
Baked Sweet Potato



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