

Black Eyed Peas

Ingredients

- 2 - 15 ounce cans of black eyed peas
- ½ package of bacon sliced in 1 inch cubes
- ½ large sweet onion, diced
- ¼ cup of pickled and sliced jalapeños with juice
- 1 clove garlic, minced
- 1 cup chicken stock
- 1 tsp course ground black pepper
- Salt to taste

Instructions

Add bacon, onion and garlic to sauce pan and heat on medium. Cook until onion is soft/semi translucent. (Do not brown the bacon)

Add remaining ingredients, reduce heat to simmer and cook for 30 minutes.

Add more chicken stock or water if liquid cooks off. You want the consistency to be that of stew.

NOTE: This side is a great accompaniment to collard greens (see our collard greens recipe on this site).