

BRYANNA'S 2013 NEW YEAR'S VEGAN HOPPIN' JOHN

Serves about 8

8 cups tasty vegan broth (*I like Better Than Bouillon "No-Chicken" vegan broth base*)

2 1/2 cups dried black-eyed peas, rinsed and drained

Optional: 1/4 cup vegan "bacon bits" or 1 cup of chopped vegan "ham"

1 teaspoon liquid smoke (*if you're not familiar with this product, [read this post](#)*)

2 medium onions, chopped

2 cloves garlic, chopped

1/4 teaspoon dried red chili flakes (*use more if your sausage is not as spicy as the Field Roast Chipotle*)

4 teaspoons dark sesame oil

2 spicy vegan sausages, sliced 1/4-inch thick (*I used Field Roast Chipotle sausages, which make the stew really spicy*)

1/3 of a (6 oz.) can tomato paste

1 tablespoon ketchup (*Do not omit! This little bit of the tomato-ey condiment rounds out the flavor nicely.*)

In a large pot, mix together the broth, black-eyed peas, optional "bacon bits" or "ham", and liquid smoke. Bring to a boil.

While that's heating, saute the onions, garlic and chili flakes in the dark sesame oil in a heavy nonstick, cast iron or hard-anodized skillet over medium-high heat until the onions are softened. Alternatively, you can soften them in the oil in a covered microwave-proof casserole for about 6 minutes on 100% power.

Add the softened onions to the pot with the black-eyed peas. Add the sliced sausages, tomato paste and ketchup. Bring to a boil, turn down to a low simmer, cover and cook for about 1 1/2 hours, or until the beans are tender.

Serve with steamed long grain brown rice or cornbread, and braised greens.

Hoppin' John Soup on the next page:

BRYANNA'S HOPPIN' JOHN SOUP

Serves 4

So easy, so good!

3 1/2 cups leftover Hoppin' John (*see above*)

3 1/2 cups tasty vegan broth (*I like Better Than Bouillon "No-Chicken" vegan broth base*)

1 tablespoon tomato paste

9 ounces sweet potato (*orange flesh*), peeled and cut into 1/2-inch dice

4 ounces Swiss chard (*weighed after large stalks are removed*) or other fresh greens, washed, drained and thinly sliced

1/2 tablespoon cider vinegar

about 3 cups hot cooked brown rice (*I used a combo of brown Basmati and Thai red rice*)

smoked paprika

Mix together the ingredients in a medium pot, bring to a boil, turn down to a simmer, cover and cook for 15 minutes, or until the sweet potatoes are tender. Stir in the vinegar and taste for salt and chile heat-- add a little hot sauce if you like.

To serve, divide the soup between 4 soup bowls or plates. Measure some of the rice in a 2/3 cup measure. Pack it down firmly. Overturn the measuring cup in the center of each bowl and whack the bottom of it with the heavy end of a table knife to loosen it from the cup. Sprinkle a bit of the smoked paprika across the soup and the rice and serve.