

Hopping Black-eyed Peas Dutch Oven Recipe

Ingredients

- 8 bacon slices
- 1 small onion
- 3 Tbsp minced garlic
- 4 cups water
- 6 cups shelled black-eyed peas
- 1 jalepeno pepper
- 1/2 tsp black pepper
- 1 cup cooked ham
- 1/4 cup green onions

Directions

Chop the onion, jalepeno, ham, and green onions.
Cook bacon in 350 degree D.O. until crisp.
Remove the bacon and set aside but leave hot grease in the D.O.
Saute onion and garlic in D.O.
Add water, peas, black pepper, and jalepeno.
Bring to a boil.
Cover, reduce heat, and simmer 1 hour.
Add bacon, ham, and green onions.
Cook 15 minutes more.

Equipment Needed

Dutch Oven, Fire Pan, Lid Stand, Lid Lifter

Tongs

Serving Spoon

Knife

Serves: 8