

Black-eyed Peas with Salt Pork

1 lb frozen black-eyed peas

4 oz (1/4 lb) salt pork or bacon, diced *why salt pork?cause it's Southern-licious!*

1-2 jalapenos, sliced or minced

1 small tomato, diced

Fry the salt pork or bacon in a pot until some of the fat is rendered and it's starting to crisp up. Then add the peas and stir them around to coat in grease. Add the jalapeno and tomato and enough water to just cover the peas. Put a lid on the pot, bring to the boil and reduce the heat to a simmer for about 30-45 minutes. Serve with hot sauce if you like it spicy and a good chunk of cornbread! Makes 6 servings.

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