Lucky Pea Soup

Jacob · 30/09/2024



Prep Time

55 mins

Dificult

Medium

Servings

4

Description

This delicious blackeyed pea soup is a favorite of ours especially when the weather is chilly Its a great way to start the year with a kickedup spicy serving of blackeyed peas Top with shredded cheese parsley green onions and crumbled bacon to add even more flavor

Ingredients

- - 4 slices bacon - 1 green bell pepper
- chopped - 1 small onion
- chopped - 2 (15 ounce) cans black-eyed peas
- undrained - 2 (14.5 ounce) cans diced tomatoes
- undrained - 1 cup water - 1 ½ teaspoons salt - 1 ¼ teaspoons cumin - 1 ¼ teaspoons dry mustard - 1 teaspoon chili powder - ½ teaspoon curry powder - ½ teaspoon pepper - ½ teaspoon sugar

Instructions

1. Place the bacon in a skillet and cook over medium-high heat until crisp and evenly brown. Drain on paper towels. When cool
2. crumble into small pieces. Using the same skillet
3. add the peppers and onion; stir and cook over medium-high heat until transparent and tender
4. about 5 minutes. Pour the black beans
5. tomatoes
6. and water into a large pot. Stir in the peppers
7. onion
8. salt
9. cumin
10. dry mustard
11. chili powder
12. curry powder
13. pepper
14. and sugar. Bring to a boil
15. reduce heat to medium
16. cover
17. and simmer 20 to 25 minutes. Serve hot sprinkled with bacon
18. and other toppings of your choice.