

BlackEyed Pea Soup

Oscar · 28/09/2024



Prep Time

1 hr 15 mins

Difficult

Medium

Servings

8

Description

This blackeyed pea soup is a great New Years meal and perfect on a cold winter night Serve this comfort food with corn bread

Ingredients

- - 1 pound bulk pork sausage - 1 pound ground beef - 1 large onion
- diced - 4 cups water - 3 (15 ounce) cans black-eyed peas
- drained - 1 (28 ounce) can diced tomatoes - 1 (10 ounce) can diced tomatoes with green chile peppers (such as Rotel)
- undrained - 1 (4 ounce) can chopped green chilies - 4 beef bouillon cubes - 4 teaspoons molasses - 1 teaspoon Worcestershire sauce - $\frac{3}{4}$ teaspoon garlic salt - $\frac{1}{2}$ teaspoon salt - $\frac{1}{4}$ teaspoon ground black pepper - $\frac{1}{4}$ teaspoon ground cumin

Instructions

1. Heat a Dutch oven over medium heat. Cook and stir pork sausage
2. ground beef
3. and onion in the hot pot until meat is no longer pink
4. 10 to 12 minutes; drain off excess fat. Pour in water
5. then stir in black-eyed peas
6. diced tomatoes
7. tomatoes with green chiles
8. canned green chilies
9. beef bouillon cubes
10. molasses
11. Worcestershire sauce
12. garlic salt
13. salt
14. black pepper
15. and cumin until thoroughly mixed. Bring soup to a boil; reduce heat
16. cover
17. and simmer for 45 minutes.