



Dave39s Georgia BlackEyed Peas

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

16 hrs 35 mins

Description

This blackeyed peas recipe is the best thanks to a long slow simmer until the beans are incredibly tender hearty and delicious Serve with cornbread

Ingredients

- - 2 pounds dried black-eyed peas - 12 cups water - 8 cubes chicken bouillon - 1 pound bacon - ½ cup butter
- 2 large yellow onions
- chopped - 1 pound cooked ham
- cut into bite-size pieces - salt and black pepper to taste

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Rinse
2. pick over
3. and place peas in a large bowl. Cover with several inches of cool water; let stand 8 hours to overnight. Drain and rinse. Dotdash Meredith Food Studios Pour water into a large saucepan or stockpot. Add bouillon cubes and bring to a boil
4. stirring occasionally to dissolve bouillon. Stir in peas; reduce heat and bring to a simmer. Dotdash Meredith Food Studios Place bacon in a large
5. deep skillet and cook over medium-high heat
6. turning occasionally
7. until evenly browned
8. about 10 minutes. Drain bacon slices on a paper towel-lined plate. Crumble bacon and set aside. Dotdash Meredith Food Studios Melt butter in the pan with bacon grease; cook and stir onions until they begin to turn brown at the edges
9. about 10 minutes. Dotdash Meredith Food Studios Stir onions and cooking fat into peas; add crumbled bacon
10. ham
11. salt
12. and pepper to taste. Simmer over low heat for 8 hours
13. stirring every hour. Dotdash Meredith Food Studios