



New Year BlackEyed Peas

Oscar · 28/09/2024



Prep Time

8 hrs

Difficult

Medium

Servings

11 hrs 15 mins

Description

This blackeyed peas recipe is sure to bring you luck I sometimes use the ham bone and some of the surrounding meat from our Christmas ham but the ham hocks add a nice smoky rustic flavor

Ingredients

- - 1 pound dry black-eyed peas - 2 tablespoons olive oil - 1 large yellow onion
- diced - 2 cloves garlic
- minced - 2 (32 ounce) cartons chicken broth - 8 cups water - 1 pound smoked ham hocks - 1 (14.5 ounce) can diced tomatoes - 5 pepperoncini peppers - 1 bay leaf - ½ teaspoon garlic powder - ¼ teaspoon ground thyme - salt and pepper to taste

Instructions

1. Place black-eyed peas into a large container and cover with several inches of cool water; let soak at room temperature
2. 8 hours to overnight. Drain and rinse; set aside. Heat olive oil in a large stockpot over medium heat. Add onion and garlic; cook and stir until onion becomes translucent
3. about 5 minutes. Pour in broth and water; bring to a boil
4. then reduce heat to a simmer. Stir in black-eyed peas
5. ham hocks
6. tomatoes
7. pepperoncini
8. bay leaf
9. garlic powder
10. thyme
11. salt
12. and pepper. Cover and simmer until peas are tender
13. ham meat is falling off the bones
14. and broth is thickened
15. about 3 hours.