



Tam39s BlackEye Peas

Oscar · 28/09/2024



Prep Time

2 hrs 30 mins

Difficult

Medium

Servings

15

Description

These blackeyed peas with smoked turkey is Southern comfort food to warm the heart Goes great with hot water cornbread Use beef smoked sausage if you prefer

Ingredients

- - 1 smoked turkey leg - 3 links hot beef link sausage
- diced - ¼ cup finely chopped onion - 1 tablespoon garlic salt - 1 teaspoon ground black pepper - 1 teaspoon seasoned salt - 6 cups water
- or as needed - 3 (16 ounce) packages frozen black-eyed peas - 1 teaspoon white sugar

Instructions

1. Place smoked turkey leg
2. sausage
3. onion
4. garlic salt
5. black pepper
6. and seasoned salt into a large soup pot; pour in water to cover. Bring to a boil over medium heat. Reduce heat and simmer until the meat is tender
7. about 1 hour. Stir black-eyed peas into soup
8. adding more water as needed to cover peas by 1 inch: bring to a boil. Again reduce heat and simmer until the peas are tender and have begun to break apart
9. about 1 more hour. Remove turkey bones and tendons from the turkey meat and discard the bones. Add sugar and simmer until the soup is slightly creamy and thickened
10. stirring frequently
11. about 10 minutes Recipe Tip You can use beef smoked sausage if you prefer.