



SouthernStyle BlackEyed Peas

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

4 hrs 55 mins

Description

I have been making this Southern blackeyed peas recipe for years and years and its always a big hit for family dinners Dont skip the cumin which is the secret ingredient

Ingredients

- - 1 pound dried black-eyed peas - 1 tablespoon vegetable oil - 1 medium onion
- chopped - 5 cloves garlic
- minced - 1 pound smoked ham hocks - 6 cups water - 1 tablespoon seasoned salt - 1 teaspoon onion powder - 1 teaspoon ground cumin - 1 teaspoon freshly ground black pepper - ¼ teaspoon crushed red pepper - 3 bay leaves

Instructions

1. Gather all ingredients. Soak black-eyed peas in a bowl of water for at least 2 hours
2. or overnight. Dotdash Meredith Food Studios Heat oil in a large
3. heavy saucepan over medium heat. Add onion and garlic; sauté until onion is translucent
4. about 5 minutes. Dotdash Meredith Food Studios Add ham hocks and water; bring to a boil. Cover
5. reduce the heat to a simmer
6. and cook for 1 hour. Dotdash Meredith Food Studios Drain peas; add to the pan along with seasoned salt
7. onion powder
8. cumin
9. black pepper
10. red pepper
11. and bay leaves. Bring to a boil. Cover
12. reduce the heat to a simmer
13. and cook for 1 hour. Dotdash Meredith Food Studios Uncover the pan and cook until peas are tender
14. about 30 more minutes. Remove bay leaves and ham hocks before serving. Dotdash Meredith Food Studios
Recipe Tips You can use smoked turkey wings instead of ham hocks. The entire dish can be made very
successfully in a slow cooker. Just be sure to sauté the onions and garlic first before adding them to the pot.