



INGREDIENTS:

- 1 cup dried black-eyed peas
- 5 cups water
- 1 dried hot pepper (optional)
- 1 smoked ham hock
- 1 medium onion, chopped (about 3/4 cup)
- 1 cup long-grain white rice

Hoppin' John

DIRECTIONS:

Wash the peas. Place them in a saucepan, add the water, and discard any peas that float. Gently boil the peas with the pepper, ham hock and onion, uncovered, until tender but not mushy — about 1 1/2 hours. Add the rice to the pot, cover and simmer over low heat for about 20 minutes, never lifting the lid. Remove from the heat and allow to steam, still covered, for another 10 minutes. Remove the cover, fluff with a fork and serve immediately with cooked greens.

Serves 8 to 10.

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