

## Hoppin John Recipe



### Ingredients

2 cups dried field peas	1 slice bacon
1-2 cloves garlic, minced	1 small onion, diced
1/4 cup celery, diced	1/4 cup carrot, diced
3 cups chicken or vegetable broth	1 bay leaf
1/4 teaspoon dried thyme	1/4 teaspoon dried basil
1/4 teaspoon pepper	pinch of red pepper
1 teaspoon salt, or to taste	2 cups rice
1/4 cup diced tomato	1 small bunch of chives, chopped

### Directions

Soak peas overnight in hot tap water. Use three times as much water as dried peas (6 cups water). Cook bacon in a heavy saucepan. Add garlic, onion, celery, and carrots and saute until tender. Add drained peas, chicken or vegetable broth, herbs, and spices. Simmer until peas are tender. Gently bring to a boil- do not open lid. Remove from heat after 17 minutes and let sit for another 10 minutes, covered. Mix in diced tomatoes and chives, and it's ready to serve.

