

Hoppin John Recipe



Ingredients:

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| 2 cups 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 stock | 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 cups diced tomato | 1 small bunch of chives, chopped |

Instructions:

Soak peas overnight in hot tap water. Use three times as much water as dried peas. Cook bacon in heavy saucepan. Add garlic, onion, celery, and carrots and sauté until tender. Add drained peas, chicken or vegetable stock, herbs, and spices (except salt). Simmer until peas are tender. Gently bring everything to a boil, add salt and rice and cover. Reduce heat to low after it returns 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.

