



Cooking With Kalota

Black Eyed Peas with Ham

Serves 4-6. We highly recommend to serve with collard greens! Try NOT to use a slow cooker for this recipe. The fond (brown bits from searing the meat and vegetables) and slow build of this recipe is what makes it so good!

Ingredients:

- 1 lb (16oz) dried black eyed peas
- 1 smoked ham hock
- 2 tbsp extra virgin olive oil
- 1 onion, diced
- 4 garlic cloves, sliced
- 1 red bell pepper, diced
- 2 stalks celery, diced
- 1 jalapeno, seeded and diced
- 1 ½ tsp cumin
- 1 tsp smoked paprika
- ½ tsp cayenne pepper
- 1 tsp dried thyme
- 1 bay leaf
- 6 cups chicken stock
- Salt & Pepper to taste
- Cilantro for garnish

Directions:

1. Rinse black eyed peas and sort out any rocks or bad ones. Put peas in a large bowl and cover with cold water. Let soak overnight. The next day, drain the peas and rinse again. Set aside.
2. Heat up a large pot. Add ham hock and sear on all sides.
3. Remove ham and add a bit of extra virgin olive oil. Add onion, garlic, red pepper, celery, jalapeno, and a bit of salt and pepper, and cook until onions begin to soften.
4. Add cumin, paprika, cayenne, and thyme and stir to combine. Add 1 cup chicken stock and deglaze bottom of pot.
5. Add the rest of the chicken stock, add back in the ham hocks, bay leaf, and black eyed peas. Bring everything to a boil and then reduce mixture to a simmer, cover, and cook for 30 minutes until peas are soft.
6. Remove the ham hock and break apart into small pieces, either shredded or diced, on a cutting board. Add back into the pot and mix together well.
7. Taste for salt and pepper one last time and garnish with cilantro before serving.

Created for Our Kitchen Table

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