

GUASTELLO'S VILLAGE MARKET

Spicy Black-Eyed Peas

Serves 6

Ingredients

1 onion, chopped
1/2 teaspoon black pepper
3 cups water
1 teaspoon chili powder
1 teaspoon salt
One 16-ounce package dried black-eyed peas
One 12-ounce can diced tomatoes
1 jalapeño, seeded and diced
4 slices bacon

In a large skillet, cook the bacon over medium heat until crisp. Remove the bacon, drain on a paper towel, crumble, and set aside to use as a topping.

Sauté the onion in the bacon grease until translucent. Add the peas, diced tomatoes, and jalapeño, salt, chili powder, pepper, and water. Cover and cook over medium heat for 45 minutes to 1 hour, or until the peas are tender. Add additional water, if necessary. Sprinkle the crumbled bacon on top.

Serving suggestion: Serve over cooked white rice.

Credit: thedailymeal.com