

Hoppin John

1/2 LARGE ONION, CHOPPED

2 GREEN ONIONS, CHOPPED

2 TBSP. COOKING OIL

1 TSP. SALT

1/2 TSP. PEPPER

1/2 TSP. RED PEPPER FLAKES

1 BAY LEAF

4 CUPS CHICKEN STOCK

12-16 OZ. PACKAGE FROZEN BLACKEYED PEAS

1 LB. CHOPPED COOKED HAM

SERVE OVER:

1 CUP COOKED WHITE OR BROWN RICE



Cook onion and scallion in a few tablespoons of oil (or chicken stock grease) until tender (about 2 minutes). Add remaining ingredients (except rice) and cook until most of water has evaporated and you are left with about a cup of liquid in stockpot or deep skillet. Serve over rice. Best if served with a pone of Cornbread. Easy and delicious! Makes 4 large servings.

"This is great on a cold winter night or a football night with company! A nice change from chili...Chris."