

## *Happin John*

- 1/2 LARGE ONION CHOPPED**
- 2 GREEN ONIONS (SCALLIONS) 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.”*