

# Black-eyed Peas

**16 OZ. DRIED BLACKEYED PEAS**

**1 KNORR BEEF BOUILLON CUBE**

**(OR 2 TSP. BOUILLON GRANULES)**

**SEASON WITH PORK RIBS OR HAM**

**2 TSP. SALT**

**1/2 TSP. PEPPER**

Look your peas (discard discolored peas). Place peas in a large pot. (do not rinse your peas) Add bouillon, salt, and pepper. Cover with water until water is 2 inches over top of peas. Bring to a hard boil for 15 minutes. After boiling make sure water is 1" over top of beans. Cover and leave on stove top soaking for 1 hour. After soaking, add seasoning meat and simmer until peas are soft. Make sure you stir occasionally and do not let them BURN UP! Makes 4 large servings.



*"Each New Year's Day my family serves these with Collard Greens, Whipped Potatoes, Cornbread and Ham leftover from Christmas! Daddy always said the Collards were the money he would make in the new year and the peas were the change. He always encouraged us to eat more & more...Tammy!"*