



Purple Hull Peas

1 QUART PEAS (FRESH PURPLE HULL)
4 CUPS BEEF OR CHICKEN BROTH (NON-SALTED)
2 CUPS WATER
1/2 TSP. SALT
1 TBSP. OIL

Rinse peas and discard any that look discolored. Add to a pot along with broth, water and salt. Bring to a boil then turn down on low and simmer for 1 hour. Check them every few minutes to make sure they do not burn and add water if needed. When they are done the water should still be right at top of peas. Enjoy with supper!

Option: Chicken bouillon can be mixed with water to replace broth.