

Slow Cook Black Eyed Peas



Ingredients:

- 6 cups water
- 1 cube chicken bouillon
- 1 pound dried black-eyed peas, sorted and rinsed
- 1 onion, diced
- 2 cloves garlic, diced
- 1 red bell pepper, stemmed, seeded, and diced
- 1 jalapeno chile, seeded and minced
- 8 ounces diced ham, if desired
- 1/2 teaspoon cayenne pepper
- 1 1/2 teaspoons cumin
- salt, to taste
- 1 teaspoon ground black pepper

Directions:

1. Pour the water into a slow cooker, add the bouillon cube, and stir to dissolve.
2. Combine the black-eyed peas, onion, garlic, bell pepper, jalapeno pepper, ham, bacon, cayenne pepper, cumin, salt, and pepper; stir to blend.
3. Cover the slow cooker and cook on Low for 6 to 8 hours until the beans are tender.

Makes 6 servings.



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