

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



New Year's Black-Eyed Pea Dip

We Southerners have a tradition: Gots to have black-eyed peas for good luck on New Year's Day! If you don't like them, though, this is the easiest way to get good luck AND good taste combined; also good for Thanksgiving, football parties, ...

3 strips bacon

1 can (15 oz) black-eyed peas, drained

1 tsp liquid smoke

3 chipotle chiles (canned in adobo)

1 Tbsp adobo sauce

¼ cup cream cheese, at room temperature

2 Tbsp cilantro leaves

Cook bacon until crispy. Retain 1 Tbsp drippings and toss used bacon away. Just kidding! Calm down. Crumble the bacon and retain.

Set aside a tablespoon of the peas. Place remaining peas in food processor with bacon drippings, liquid smoke, chiles, adobo and cream cheese. Pulse, adding water in ½ tsp portions as needed if dip is too thick. Transfer to a bowl and add most of the crumbled bacon. Stir to combine.

Garnish by placing the retained peas in a mound in the middle, sprinkling with bacon bits and then cilantro. Serve with your favorite spicy corn chips.

If you think the dip's too hot, leave out the adobo or cut back on the chiles.

Here's the deal: One batch of this stuff won't be enough! So cook plenty of bacon, grab several cans of black-eyed peas and chipotles *en adobo* and save all those bacon drippings! It's the Southern thing to do, you know...

Yield: About two cups of yummy dip

Preparation time: 10 minutes

