

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Sassy Slow-Cooked Black-Eyed Peas

Can't get your family to eat their black-eyed peas on New Year's? Have we got a fix for you! Fix this dish; nothing but Happy Campers on the horizon...

2 Tbsp olive oil

1 Tbsp balsamic vinegar

1 cup chopped bell pepper (red, orange)

1 cup chopped celery

1 cup chopped yellow onion

1 cup chopped carrot

1 tsp minced garlic

2 lb dry black-eyed peas

4 cup water

4-6 tsp veggie bouillon base (or chicken)

1 can (7 oz) chipotles in adobo; with 1 Tbsp reserved sauce (or to taste)

2 tsp liquid mesquite smoke flavoring

2 tsp ground cumin

½ tsp ground black pepper

½ tsp crushed red pepper flakes

Heat olive oil and balsamic vinegar over medium heat in a large skillet. Stir in veggies down through garlic and cook, with stirring, until onion is translucent, about 5 minutes or so. Transfer the mix to a large (6-7 qt) slow cooker. Pick over the peas and then rinse them; add to slow cooker. Mix in soup base, stirring to dissolve.

Pour the chipotles out on a plastic cutting board and chop them well. Add the chiles, reserved sauce and all, to the cooker; stir to combine. Bring up to a simmer, then stir in the last four ingredients. Cook for 6-8 hours on low, or until peas are nice and tender.

If you want to add some chopped, smoked ham, well, that's just your lookout, isn't it? (I certainly would consider it.)

Yield: About twenty side-dish sized servings

Preparation time: 30 minutes

Cooking time: 7-8 hours in the slow cooker; what's the rush?

