

## Hoppin' John

- 1 pound dried black-eyed peas**
- 2 small smoked ham hocks or meaty ham bone**
- 2 medium onions, divided**
- 3 large cloves garlic, halved**
- 1 bay leaf**
- 1 cup long-grain white rice**
- 1 can (10 to 14.5 ounces) diced tomatoes with chili peppers, juices reserved**
- 1 medium red bell pepper, chopped**
- ½ green bell pepper, chopped**
- 3 ribs celery, chopped**
- 1 jalapeno or serrano pepper, minced**
- 2 teaspoons Cajun or Creole seasoning**
- ½ teaspoon dried thyme leaves**
- ¾ teaspoon ground cumin**
- ¾ teaspoon salt**
- 4 scallions, sliced**

In a large Dutch oven or kettle, combine the black-eyed peas, ham bone or ham hocks and 6 cups water. Cut 1 of the onions in half and add it to the pot, along with the garlic and bay

leaf. Bring to a boil, reduce the heat to medium-low, and simmer gently until the beans are tender but not mushy, 2 to 2½ hours. Remove the ham bone or hocks, cut off the meat, dice and set aside. Drain the peas and set aside. Remove and discard the bay leaf, onion pieces and garlic.

Add 2½ cups of water to the pot and bring to a boil. Add the rice, cover and simmer until the rice is almost tender, about 10 to 12 minutes.

Mince the remaining onion, then add to the rice along with the black-eyed peas, tomatoes and their juices, red and green bell pepper, celery, jalapeno pepper, seasoning, thyme, cumin and salt. Cook until the rice is tender, 5 to 8 minutes. Stir in the sliced scallions and the reserved diced ham. Serve with hot sauce and corn bread.

Serves 8.

Source: About.com