

Title: Hoppin' John

Chef: Bryan

Ingredients

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| <input type="checkbox"/> 0.5 lb bacon, chopped | <input type="checkbox"/> 4 celery stalks, sliced |
| <input type="checkbox"/> 1 medium yellow onion, chopped | <input type="checkbox"/> 2–3 bell peppers, chopped |
| <input type="checkbox"/> 5 garlic cloves, chopped | <input type="checkbox"/> 2 tsp ground thyme |
| <input type="checkbox"/> 3 tsp black pepper | <input type="checkbox"/> 2 tsp cayenne pepper |
| <input type="checkbox"/> 2 tsp kosher salt | <input type="checkbox"/> 8 cups chicken broth |
| <input type="checkbox"/> 1 lb dried black-eyed peas | <input type="checkbox"/> |
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Steps

1. Chop all vegetables; keep garlic separate.
 2. Heat a large pan (ceramic glazed preferred) over medium.
 3. Cut bacon and add to pan. Wash hands.
 4. Cook bacon until crisp; remove.
 5. Pour off half the bacon grease and reserve for cornbread.
 6. Add celery, onion, and bell pepper (not garlic). Reduce heat slightly and cook until onion browns and softens deeply.
 7. Add garlic, thyme, black pepper, cayenne, and salt; cook ~2 minutes, stirring.
 8. Add dried peas; pour in broth until peas are nearly covered.
 9. Bring to a simmer; cook ~2 hours, stirring occasionally, until peas are soft.
 10. Add broth as needed during cooking.
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Notes

New Year's Day classic—or anytime luck is needed. Serve with cornbread and greens.