**Black-Eyed Pea and Sausage Stew**

(6 servings)

Ingredients

* 3 tbsp vegetable oil
* 1 1/4 lb hot Italian sausage
* 1 onion diced
* 1 green bell pepper diced
* 3 garlic cloves minced
* 1 jalapeno minced
* 1 14oz can Italian tomatoes
* 2 cups dried black-eyed peas
* 4 cups chicken broth
* 3 cups water
* Salt and pepper
* ¼ chopped cilantro

Directions

* In large pot heat oil. Add sausage and cook over moderate heat tuning occasionally until they’re cooked through, about 10 minutes. Remove sausage.
* Add onion, bell pepper, garlic and jalapeno. Cook over medium heat, stirring until just beginning to brown, about 6 minutes. Add tomatoes and cook until any liquid is evaporated, about 5 minutes. Add the black-eyed peas, broth and water. Season with salt and pepper and bring to a boil. Cover partially and simmer over moderately low heat until peas are tender, about an hour and 15 minutes.
* Slice sausage and add to stew along with juices from the plate. Add cilantro, season with salt and pepper and simmer for 10 minutes. Remove from heat.