

# Hoppin' John

**Yield:** 6-8 as a side dish **Prep Time:** 15 minutes **Cook Time:** 1 hour **Total Time:** 1 hour, 15 minutes

## ingredients:

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For the red peas:

1 cup Anson Mills Sea Island Red Peas, soaked in water and refrigerated overnight, drained  
2 quarts stock (preferably pork, but chicken will do)  
1 large onion, medium dice  
1 large carrot medium dice  
2 celery stalks, medium dice  
2 garlic cloves, peeled and sliced thin  
1 bay leaf

For the rice:

1 cup Anson Mills Carolina Gold Rice  
Salt and Cayenne pepper to taste  
7 Cups Water  
4 Tablespoons Butter

## directions:

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For the red peas:

In a large stockpot, bring the stock to a simmer and add all ingredients. Cook for 1 hour over low heat, partially covered. When peas are tender, season with salt.

For the rice:

Bring the water and salt to a boil in a heavy-bottomed stock pot. Add the rice, stir once, and return to a simmer. Simmer gently, uncovered, stirring occasionally, until the rice is almost fully cooked, about 15 minutes (do not overcook). Drain the rice and rinse with cold water.

Preheat the oven to 300 degrees. Spread the rice onto a sheet tray. Place it in the oven to dry, stirring occasionally (mine took about 10 minutes). Be careful not to smash the rice. Dice the butter and spread evenly over the rice. Continue stirring every few minutes until the butter has melted.

Recipe Courtesy of Executive Chef Sean Brock – McCrady's and Husk  
Charleston, South Carolina

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