

*Instant Pot Black-Eyed Peas and Collard Greens**Collard Greens*

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| 1 | 1/2 pound | Pork Belly, Diced | On the Instant Pot, hit “Sauté” and “Adjust” so it’s on the “Normal” or “Medium” setting. When the pot display reads “Hot,” add the pork belly and stir for 1 minute. Don’t let it cook too long. Just enough for the pork belly to sweat and release some grease |
| 2 | 1.25 pound 1/2 Large White Onion 6 cloves | Collard Greens Diced Garlic | |
| 3 | 4 cups | Ham Broth | Add in the broth, onion, garlic and finish with the collard greens. Press the greens down good so they’re fully in the pot and don’t worry if they are too close to the lid – they cook down significantly. Do not stir them up with the broth Secure the lid, hit “Keep Warm/Cancel” and select “Manual” or “Pressure Cook” High Pressure for 60 minutes. Perform a quick release when done (Note: they may smell a little pungent when quick releasing. That means you’ve made ’em right!) Add in the kosher salt and stir. Let cool for 10 minutes, plate and top with pepper sauce if desired |

Black-Eyed Peas

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| 4 | 1 pound 3 cups 3 cups /fr12 Large White Onion 1/2 pound | Dried Black-Eyed Peas Chicken Broth Ham Broth Diced Pork Belly, Diced | Add the broth, pork belly, onion and black-eyed peas to the Instant Pot. Stir well Add in a clean penny for good luck Secure the lid and select “Manual” or “Pressure Cook” High Pressure for 30 minutes. Allow a 30 minute natural release when done and follow with a quick release Stir everything, let cool for 10 minutes (it will thicken up when really cooled down), plate and top with some Chow Chow and a little mayonnaise if desired and mix together well Enjoy and whoever gets the penny in their bowl should prosper extra well this year! |
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Re-produced from *Instant Pot Black-Eyed Peas and Collard Greens*¹

¹Jeffrey. *Instant Pot Black-Eyed Peas and Collard Greens*. Dec. 2017. URL: <https://pressureluckcooking.com/instant-pot-peas-greens/>.