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*Black Eyed Peas and Cornbread*

- \* Package of beans
- \* Jiffy cornbread mix
- \* Salt and Pepper to taste
- \* Ham or bacon slides for flavoring

1. Follow the package directions by cleaning and soaking the beans overnight.
2. Discard the loose shells from the pre-soaked beans. Put the beans in a large pot with enough water to cover them at least an inch above that level.
3. Add spices like salt and pepper, bacon or ham pieces and boil until they reach your desired firmness. This can be anywhere from an hour to all day depending on your taste. I usually let them simmer most of the day so probably about 4 hours on a low to medium heat.
4. About 1.5 to 2 hours before the beans are ready, make the Jiffy cornbread. Simply follow the package directions, but add a couple of Tablespoons of Betty B's or White's honey to the batter for extra sweetness. Allow the batter to rest for about an hour before baking... it makes for a lighter and moister cornbread.

*Courtesy Amanda Cherry-Haus, Belton, Missouri*

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