

Hoppin' John Soup (serves 6-8)

Ingredients

- 1 1/2 Tbl olive oil
- 1/2 Tbl butter
- 1 large onion, chopped
- 1 large clove of garlic, finely minced
- 1 lb black-eyed peas
- 1 quart chicken stock (homemade or canned)
- 1 quart water
- 1 tsp fresh thyme or 1/4 tsp dried thyme
- 1 bay leaf
- 1 lb smoked ham hocks
- 1/2 cup brown rice
- 1 lemon
- salt and pepper to taste
- 1 tsp chopped chives

Instructions

1. Heat oil and butter in a soup pot. Add onion and saute for 1 minute. Add garlic. Saute for 5 minutes.
2. Add peas, stock, water, thyme, bay leaf and ham hocks. Bring to a boil. Lower heat to simmer and cook, partially covered, for 1 hour.
3. Grate lemon rind for 1 tsp lemon rind. Juice lemon and reserve.
4. Add brown rice. Simmer, partially covered, for another 45 minutes or until beans and rice are tender. If soup gets too thick, add a little more stock or water.
5. Remove ham hocks from soup and cut any meat off bones. Chop meat and return to soup.
5. Add lemon juice, lemon rind, salt and pepper. Adjust seasonings. Simmer for 5 minutes.
6. Sprinkle with chives and serve.

Courtesy Richard Izzo's Public Domain recipe archive

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