

Southern-Style Black-Eyed Peas, Collard Greens, and Roasted Red Peppers (“Greens Glorious Greens” Johnna Albi & Catherine Walthers)

Black-eyed peas and collards taste delicious together. Black-eyed peas do not need to be soaked overnight, and are quick-cooking for an easy and satisfying vegetarian dinner. Serve with corn bread.

Serves 6

2 Tbsp oil

2 cups thinly sliced onions

1 Tbsp minced fresh garlic

3 celery stalks, cut into ½ inch dice

1 ½ cups dried black-eyed peas

7 cups water

2 bay leaves

½ tsp dried thyme

½ tsp paprika

¼ tsp red pepper flakes

2 cups slivered collard greens

1 red pepper, roasted, peeled and diced

2 cups cooked long-grain brown or basmati rice

hot sauce to taste and/or balsamic or apple cider vinegar (optional)

Heat oil in a heavy-bottomed soup pot over medium-heat. Add onions and cook for about 15 minutes, until soft and golden. Add garlic and cook for 1 minute.

Add celery, black-eyed peas, water, bay leaves, thyme, paprika, and red pepper flakes. Bring to a boil. Reduce heat, cover, and simmer for 25 minutes. If necessary, add more water during cooking to keep peas covered-the dish should have “gravy” when finished.

While this is cooking, prepare collard greens by plunging them into a basin of cool water.

Remove entire rib by stripping leaves from stalks. Stack 4-5 leaves, roll into a cigar shape, and cut into slivers, 1/8 inch or smaller. Add to pot and continuing cooking until the beans are soft, 15-20 minutes. Avoid overcooking the black-eyed peas; they can become mushy very quickly.

When the beans are cooked, add salt, dried red pepper, and cooked rice. Season with apple cider or balsamic vinegar and/or hot sauce if your wish.

Variations: Instead of mixing the rice into the dish, you can serve the black-eyed peas with rice on the side-and corn on the cob or corn bread.

Stir in 1-2 cups fresh corn kernels during the last 5 minutes of cooking for added color and crunch.

