

five and ten

1653 S. Lumpkin Street | Athens, GA 30606 | www.fiveandten.com

Hugh's Hoppin' John

2 cups dried black-eyed peas
1 smoked ham hock
2 bay leaves
2 tablespoons unsalted butter
1 large Vidalia onion, minced
1 cup celery, peeled and minced
1 poblano pepper, seeded and minced
1 medium sized sweet red pepper, seeded and minced
pinch of chile flake
2 cups basmati rice

Place peas, hock and bay leaves in a large pot and cover with cold water. You want to have enough water so go about two inches over your dried peas. Place on medium high heat and bring to a boil.

Once the boil has been reached then simmer to medium- low heat and cover. Cook until peas are tender but not so far as to mush them all up. They should be tender but intact. If there is still a lot of liquid in the pot then drain it off keeping the peas in the pot.

Cook your rice according to how you like it. I like 1:1.5 rice to water for basmati. I usually add some butter to the rice at the beginning and then just cook it until its done.

While the rice is cooking place a large fry pan over medium heat. Add butter and let the butter melt, bubble and froth. Don't brown the butter though. Add the onion and celery and cook for four minutes stirring once in a while. Add poblano and red pepper, lower heat to medium low and continue to cook for fifteen minutes until the flavors have really developed. Add the pinch of chile flake and add this mixture to your peas.

Remove the hock from the peas and pull all the nice meat off and coarsely chop it. The bone and sinew can be discarded. Add the nice meat back to the peas.

Now you can marry the finished rice to the finished peas and you have Hoppin' John! Eat on many other days other than New Year's Day and you will lead a well-fed life.