



# Best Of Luck Bacon Black-Eyed Peas

*The most critical aspect of cooking a black-eyed peas dish is to clean the dried peas. The ideal way is to place dried black-eyed peas in a large bowl, cover with cool water, soak for 8 hours, and then drain. Or, you can quickly clean them by putting in a large pot, covering with water, and boiling for 2-3 minutes. Then remove from heat, cover, and soak for an additional hour prior to draining.*

## Ingredients

12 ounces bacon	1 pound dried black-eyed peas, soaked and drained
4 large cloves of garlic, minced	4 bay leaves
1 purple onion, diced	2 teaspoons dried thyme
2-3 cartons of low sodium chicken broth (roughly 8-10 cups)	2 cups freshly chopped parsley
	Freshly ground black pepper for taste

## Here's How

- Heat a large pot over medium heat on a propane burner.
- Cut bacon slices into 1-inch pieces and place in pot.
- Cook bacon until crispy.
- Remove bacon from pot. Reserve 1-2 tablespoons of bacon grease in pot.
- Add onion to pot and stir for 2 minutes.
- Add garlic to pot and stir for an additional minute or until it begins to turn light golden brown.
- Pour in chicken stock, cleaned black-eyed peas, bay leaves, thyme, parsley, pepper, and half of the cooked bacon pieces.
- Bring to a boil and then reduce to a simmer and cover.
- Stirring frequently, cook for 1 1/2 to 2 hours or until black-eyed peas are tender. Should liquid get low before peas are done, add more chicken stock. If you prefer less liquid, remove lid and cook uncovered for 10-20 minutes.
- Remove bay leaves from soup.
- Serve with reserved bacon crumbles and fresh chopped parsley on top.