

# Chef Sandy's Black Eyed Peas



This recipe is from Chef Sandy Webster Hall of "Dinners on Demand" Personal Chef Service in Dallas, TX <http://www.dinnerondemand.biz>  
She serves this amazing dish for New Year's Day every year

Serves 6

2T olive oil	3/4t dried thyme
1/2c onion, finely chopped	2t Liquid Smoke *
3 garlic cloves, crushed	1/2t kosher salt
2c fresh or frozen black eyed peas	1/2t red pepper flakes ~ more or less to taste
5~6c chicken stock	Frank's Red Hot sauce ~ to taste

Sauté onion and garlic in olive oil over medium heat until the onion begins to turn opaque, about 5 minutes.

Add the peas, 5c broth, thyme, liquid smoke, salt and pepper flakes. Bring this to a boil, reduce heat to a low simmer, partially cover the pot and stir occasionally for approximately 30 minutes. The peas should be very tender, almost no resistance when bitten into when they are done.

Add the extra cup of broth during cooking if more liquid is needed. Add hot sauce to taste and adjust salt and pepper before serving.

\* If desired, add 1c finely chopped smoked turkey or ham during cooking. If this option is chosen, reduce Liquid Smoke by half.

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