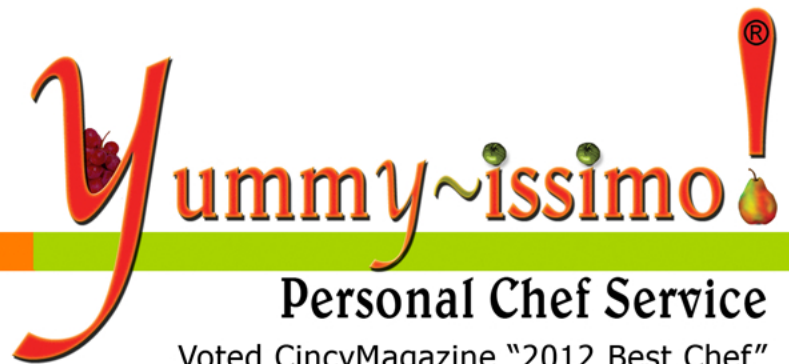


Hoppin'  
John



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

1T olive oil	1/2c red bell pepper, chopped	3c chicken stock, low sodium
1 large ham bone	4 garlic cloves, finely minced	1c white wine
4oz chorizo sausage	1 jalapeno, seeded, chopped	1t dried thyme
1c onion, chopped	1 pound frozen black~eyed peas, thawed	black pepper
1/2c celery, chopped		2 large handfuls fresh spinach leaves
1/2c carrot, diced		3 green onions, sliced

Heat oil in a large soup pot, add the ham bone and sear on all sides for 4 minutes. Add sausage, onion, celery, carrot, red pepper, garlic and jalapeno cook until vegetables are soft ~ approximately 8~10 minutes.

Add the black~eyed peas, chicken stock white wine, thyme, and pepper. Bring to a boil, reduce the heat and simmer about 60 minutes, or until the peas are creamy and tender, stirring occasionally. If the liquid evaporates while cooking, add more water or stock.

Just a few minutes before serving, add fresh spinach and cook until just wilted. Adjust seasonings, and garnish with green onions.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

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