

Happy New Year!

Tammie's Black Eyed Pea Soup

1 lb. package dried black eyed peas
1 lb. smoked ham cut into bite size pieces
1 medium diced onion

2 cloves minced garlic
1 tsp. season salt
1/2 tsp. smoked paprika
1/2 tsp. ancho chili powder

Sort, rinse and soak black eyed peas per instructions on the package. When ready to begin cooking peas, bring to a boil, add the rest of the ingredients and turn down to low heat, cover and cook stirring every 30 minutes for 1 to 2 hours until peas are soft. If water evaporates too much and it seems too thick, boil water and add a 1/2 cup at a time. Serve with greens and cornbread for a great southern traditional New Year's meal.

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INSTRUCTIONS: PRINT ON
CARDSTOCK AND CUT OUT.

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