

Hoppin John

Servings: 4

Source: Gourmet 1998 via Epicurious

Ingredients

- 1 cup dried black-eyed peas
- 6 oz bag smoked kielbasa sausage
- 1 medium onion
- 2 cloves garlic
- 2 ribs celery
- ½ fresh jalapeno chile
- 1 bay leaf
- 1½ tbsp vegetable oil
- 1¾ cups chicken broth
- 3 tbsp chopped fresh cilantro
- cooked rice

Method

Quick-soak black-eyed peas.

Quarter kielbasa lengthwise and cut quarters crosswise into ½" pieces. Chop onion and mince garlic.

Cut celery crosswise into ½" thick slices. Seed and mince jalapeno.

In a 3-quart heavy kettle cook kielbasa, onion, garlic, celery, jalapeno, and bay leaf in oil over moderate heat, stirring, until onion is softened. Add peas and broth and simmer, covered, 20 minutes, or until peas are tender. Discard bay leaf and stir in cilantro and salt and pepper to taste.

Serve Hoppin John over rice.

Hot sauce of some kind is essential.