

Black-Eyed Peas

Eating black-eyed peas on New Year's Day is said to bring good luck for the entire year!

Ingredients:

2 Tbsp salted butter
1 medium onion, chopped
1 green bell pepper, chopped
2 cloves garlic, minced
8 oz ham, diced (about 2 cups)

2 15.5-oz cans black-eyed peas, slightly drained
1 Tbsp chopped fresh thyme or ½ tsp dried thyme
¼ tsp ground black pepper
1 bay leaf



Melt butter in a 3-quart saucepot. Add chopped onions, chopped peppers, and minced garlic and cook about 6 minutes or until vegetables are tender-crisp. Add ham and cook 2 minutes.

Add black-eyed peas, thyme, ground black pepper, and bay leaf.

Cover and simmer 10 minutes. Remove bay leaf before serving. Serve over rice if desired.

A fun idea!

Grow your own thyme...

Thyme is a delicious culinary herb.

Thyme thrives in full sun and loves heat.

If you are growing in a pot indoors,
plant near a sunny window.

Soil needs to drain well so there aren't "wet feet."

In the garden, plant with
other drought-tolerant perennials.

