



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

BBQ Roasted Black Eyed Peas

Serves 4-6

Ingredients:

2 cans black eyed peas, rinsed, drained and towel dried

2 tbsp olive oil

2½ tsp barbeque spice rub

Spice Rub (makes approx. 1 cup)

¼ cup brown sugar

¼ cup paprika

1½ tsp black pepper

1½ tsp salt

1½ tsp chili powder

1½ tsp garlic powder

1½ tsp onion powder

Directions - Peas

- Preheat oven to 375 degrees.
- In a bowl mix peas, olive oil and bbq spice a baking sheet.
- Spread black eyed peas out on a lightly greased baking sheet.
- Place in oven and roast for 40 to 50 minutes, stirring halfway through.

BBQ Spice

- Mix all ingredients in a bowl
- Store in air tight container