

## Black Eye Pea Chocolate Chip Cookies

### Ingredients

- 1 cup oats
- 1 cup black eye peas, cooked & drained
- 1-½ tsp. vanilla
- 2 cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. salt
- ½ cup butter
- ½ cup shortening
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- 12 oz package mini semi-sweet chocolate chips

### Directions

Preheat your oven to 350F.

In a blender or food processor grind the oats into a flour. Add the black eye peas and vanilla to puree. Set aside.

In a large mixing bowl, combine the flour, baking soda, and salt until well combined; set aside. In an electric mixing bowl, beat butter and shortening on medium speed for one minute. Add sugars and beat till fluffy. Add the eggs and black eye pea puree. Beat until just combined, about 20 seconds.

Add dry ingredients and mini chocolate chips to beaten mixture, beating for another full minute. Do not overmix. Evenly portion out dough onto a parchment lined baking sheet. Bake cookies for 8 to 9 minutes, rotating halfway through baking. The cookies may look too soft but take them out of the oven and let them sit on the baking sheet until completely cooled.

## Southern Style Black Eye Peas

### Ingredients

- 6 slices of thick cut bacon, cut into 1-inch pieces
- 1 medium onion, small diced
- 3 garlic cloves
- 15 oz fire roasted tomatoes
- 2 celery ribs, diced
- 1 tsp ground cumin
- 2 tsp salt, extra to taste
- 1 ham hock
- 2 lb black-eyed peas, sorted and rinsed
- 5 cups water
- 8 oz green beans, cooked
- Pepper to taste

### Directions

In a Dutch oven, cook the bacon pieces until halfway cooked (medium-high heat). Stir in the onions and garlic. Cook until translucent and bacon is crispy.

Stir in the fire roasted tomatoes, celery, cumin, and salt; cook for another 5 minutes. Add the ham hock, peas, and water. Lower the heat to medium-low. Cook for about 35 minutes until peas are tender. Add water if needed.

Add the green beans and cook for 10 minutes. Taste; add pepper and salt if needed.

## Refried Black Eye Peas

### Ingredients

- 2 Tbsp lard or pork fat
- 1 cup onion, diced
- 1 garlic clove, minced
- 2 lb black-eyed peas, cooked
- 1 jalapeño, whole
- 1 tsp ground cumin
- 1 tsp salt, extra to taste
- 3 cups reserved broth or chicken broth

### Directions

In a heavy bottomed pan, heat the pork fat or lard along with the diced onions and garlic; cook until translucent.

Stir in the black eye peas, jalapeño, cumin, salt, and broth. Heat until it reaches a low boil; let simmer for 5 minutes. Remove the jalapeño.

Mash the peas with a potato masher. Add salt if needed.