



A TASTEFUL PLACE AT THE DALLAS ARBORETUM

Hoppin' John

Ingredients

- 1 lb andouille sausage, sliced
- 1 small bunch green onions, sliced
- 1 cup white or yellow onion, diced
- ½ cup green bell pepper diced
- 2 celery ribs, diced
- 4 large garlic cloves
- 1 tsp dried thyme
- ½ tsp dried oregano
- 2 Tbsp Cajun seasoning
- Salt
- 2 bay leaves
- 1-quart chicken broth or water
- 1 cup dry rice
- ½ lb black eye peas, dry
- Salt to taste

Directions

In an 8-quart non-stick pot or Dutch oven, cook the Andouille sausage over medium high heat to release the fat. Cook for about 5 minutes. Stir in the white onion, green bell pepper, celery, and garlic. Sauté until onion is translucent.

Stir in the thyme, oregano, Cajun seasoning, two teaspoons of salt, and bay leaves. Cook for about one minute. Pour in the chicken broth and add the, rice, and black eye peas. Bring to a boil then lower heat to a simmer. Cook for one hour or until peas are tender. Add water if broth evaporates too quickly. Carefully taste and add salt if needed.

*Contains meat.