



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Chocolate Black Eye Pea Ice Cream

Ingredients

- 1 cup cooked black eye peas
- 2 cups heavy cream
- 14 oz condensed milk
- 1 tsp vanilla
- $\frac{3}{4}$ cup white sugar
- $\frac{1}{2}$ cup cocoa power

Directions

In a food processor or blender, combine one cup heavy cream, black eye peas, cocoa powder, sugar, and vanilla. Blend until smooth. Set aside.

Pour the remaining whipping cream into the bowl of an electric mixer and whip at medium speed until it forms soft ribbons. Add in the sweetened condensed milk and black eye pea mixture. Whip again until just combined. Pour into an airtight freezer ready container and freeze for at least four hours to overnight.

Black Eye Pea Chocolate Chip Cookies

Ingredients

- 1 cup cooked black eye peas, drained
- $\frac{1}{2}$ cup oats
- 2 $\frac{1}{2}$ cups all-purpose flour
- 1 tsp baking soda
- $\frac{1}{2}$ tsp salt
- $\frac{1}{2}$ cup butter
- $\frac{1}{2}$ cup shortening
- 1 cup packed brown sugar
- $\frac{1}{2}$ cup granulated sugar
- 2 eggs
- 1 $\frac{1}{2}$ tsp vanilla
- 1 12 oz pkg mini semi-sweet chocolate chips

Directions

Preheat your oven to 350F. In a blender or food processor, puree the black eye peas and oats. Set aside. In a larger mixing bowl, combine the flour, soda, and salt until well combined. In an electric mixing bowl, beat butter and shortening on medium speed for 30 seconds. Add sugars and beat until fluffy. Add eggs, black eye pea puree, and vanilla. Beat until just combined, about 20 seconds. Add dry ingredients to beaten mixture, beating for another full minute. Do not overmix. Stir in mini chocolate chip, evenly portion out dough onto a parchment lined sheet tray. Bake cookies for 8-10 min. Rotate halfway through baking. Do not bake beyond the 10 minutes.

The cookies may look too soft but take them out of the oven and let them sit on the sheet tray until completely cooled.

Tex Mex Black Eye Pea Dip

Ingredients

- 15 oz cooked black-eyed peas, cooked
- 10 cloves garlic
- 1 poblano pepper, roasted and skin removed
- 1 small onion, cut into small segments
- 1 tsp cumin
- 1 tsp Pimenton (smoked Spanish paprika)
- Olive oil
- Salt and cracked pepper to taste
- Juice of 1 lemon

Directions

Preheat your oven to 350 degrees. Line a sheet tray with parchment paper. In a small bowl, lightly toss the onions and garlic cloves with olive oil and transfer them to the sheet tray. Bake for 10 to 15 minutes until onions have begun caramelization and garlic is lightly browned. Place all ingredients in a food processor except for poblano. Pulse until smooth and transfer to a serving bowl. Chop the poblano pepper to a small dice. Fold into the dip. Sprinkle with cilantro.