

Tim Farmer's Country Kitchen

HOPPIN' JOHN

*1 pound thick cut bacon
1 small onion, chopped
2 garlic cloves, chopped
1 stalk celery, chopped
2 cups chicken broth
1 cup black eyed peas, softened
Salt and pepper
Dash of red pepper flakes
Greens (collard, kale, etc)
1 cup rice
1 teaspoon apple cider vinegar*



Cook bacon until crispy. Remove and drain on paper towels. Reserve some grease in pan. Add in onion, garlic and celery. Cook until soft. Add in chicken broth and black eyed peas. Add cooked bacon and stir. Cook on medium heat for 1 ½ hours (do not boil) Stir in greens and cook until wilted. Add salt, pepper and red pepper flakes. Stir in rice and cook until done. Right before serving, add in apple cider vinegar and stir.

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