

TIM FARMER'S COUNTRY KITCHEN

BLACK-EYED PEAS

Dry black-eyed peas in bag

Water

1 1/2 chicken bouillon cubes

Nature's Seasons

Salt and Pepper

2 tablespoons onions

1/2 ham hock

Chicken broth



Pour dry beans in pot and cover with 2 inches of water. Bring to a boil for 2 minutes. Remove from heat and let sit in pan for 1 hour. Drain and rinse and add back to the pan. Add in remaining ingredients (adding enough chicken broth to cover beans in pan) and let simmer until all combined and starts to thicken.