

SAMSSites Recipes

Black-Eyed Pea and Ham Soup

Original was from a website but I changed it.

I like to serve food on New Year's Eve that is Good Luck Food. Black-eyed Peas and pork or ham are considered good luck foods. I also read that serving foods that look like coins brings prosperity. So, the carrots were cut in slices to look like coins.



- 1 pound dried black eyed peas
- 2 cups of left-over ham cubed
- 1 medium onion diced
- 4 large carrots peeled and sliced
- 1 1/2 cup sliced celery
- 2 dried red chiles
- 2 small bay leaves
- 1/2 teaspoon crushed red peppers.
- 1/2 teaspoon dried thyme leaves crushed
- 1/4 teaspoon ground black pepper
- 10 cups ham bone broth (use left-over ham bone cooked the same way as chicken or turkey broth)
- 1 cup chopped fresh parsley
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Soak peas over night. Rinse and drain peas. Bring to a boil in ham broth then simmer for at least two hours with the two dried chili peppers. (Cleaned and seeded) Then add carrots, celery, onion, thyme, bay leaves, peppers and parsley. Cook another hour. Add left over ham cubes and serve.