

LUCKY NYD BLACK EYED PEAS



Ingredients:

2 ounces butter
6 strips thick sliced bacon
1 medium onion, diced
6 cans Black Eyed Peas
(15.5oz)
6 cups chicken broth
1 teaspoon ground black pepper
1 teaspoon garlic powder

2 bay leaves
1/2 teaspoon Thyme
1/2 teaspoon Cayenne pepper
8 ounces MISSION BBQ Pulled
Pork (optional)

Serve with MISSION BBQ
Cornbread.

Directions:

1. Drain and rinse peas in a china cap. Set aside.
2. Place bacon slices in the bottom of a large pot and cook over medium heat, turning occasionally, until all slices are evenly browned.
3. Remove the bacon slices and drain on a paper towel lined plate. Crumble bacon and set aside.
4. Melt the butter in the pot with the bacon grease.
5. Add the diced onions to the pot, stirring until the onions are translucent.
6. Add the chicken broth to the stockpot over medium heat.
7. Add the garlic powder, thyme, black pepper and bay leaves. Mix well using a whisk.
8. Add the peas and cooked bacon. Mix well.
9. Allow the mixture to simmer on low heat for 15 minutes or until reaching desired creaminess consistency.
10. Remove the bay leaves from the mixture.
11. Add MISSION BBQ Pulled Pork.

