**Hoppin John- Serves 8**

Traditionally served on New Year’s Day to bring good luck and prosperity. It is a staple of southern cooking. The ingredients include a Carolina rice and either black-eyed peas, sea Island red or other similar southern dried peas.

1 ½ cup dried black -eyed peas or similar pea

20 oz. bacon, diced small

1 cup onions, peeled and small dice

1 cup plus ¼ cup Carolina Rice, rinsed until water runs clear

Chicken or vegetable stock if necessary

Kosher salt and black pepper to taste

Note: Can add Gullah spice (recipe below) if desired. Also smoked ham hocks can be substituted for the bacon. If using ham hocks, peas can be cooked with the ham hocks.

1. Rinse, sort and soak peas for 24 hours then drain. In a sauce pot cover the peas with water and one tsp. of salt. Bring to a boil and cook until just firm, strain the peas.

2. In a rondo or cast-iron pan over medium heat, fry the bacon until crisp. Add the onions and fry until tender.

3. Add 2 cups of the reserved pea liquid, the rice and peas. Bring to a boil.

4. Drop the heat to a simmer, cover the rice/pea mixture and cook until the liquid is absorbed (about 20 minutes).

5. (If too dry add a little of the stock)

6. Remove from the heat and season with salt and pepper.

**Gullah Seasoning**

¼ cup celery Salt

¼ cup paprika

¼ cup granulated garlic

¼ cup granulated onion

¼ cup black pepper

2 tsp. ea. ground bay leaf & ground ginger

1 tsp. ea. cinnamon, mace, dry mustard and salt

1. Combine all the ingredients and store in closed jar