



“OKLAHOMA” JOE DAVIDSON’S WORLD CHAMPIONSHIP RECIPES

New Year’s Bacon Black Eyed Peas

Serves: 4 – 6 servings

Cook Time: 45 min to 1 hr

Ingredients:

- 1 Pound of bacon thick sliced
- 1 medium onion, chopped
- 1 (16-ounce) package dried black-eyed peas, washed
- 1 (12-ounce) can diced tomatoes
- 1 teaspoon salt
- 1 teaspoon Oklahoma Joe’s Steak Maker
- 1/2 teaspoon freshly ground black pepper
- 3 cups water

Directions:

In a large saucepan, cook the bacon until crisp. Remove the bacon, crumble, and set aside to use as a topping for the peas. Sauté the onion in the bacon drippings until tender. Add the peas, diced tomatoes, salt, Steak Maker, pepper and water. Cover and cook over medium heat for 45 minutes to 1 hour, or until the peas are tender. Add additional water, if necessary. Serve garnished with crumbled bacon.