Hoppin’ John

½ lbs black-eyed peas, dried

1T butter

½lbs ham, cubed

1 md onion, chopped

2 md carrots, chopped

2 stalks celery, chopped

2 cloves garlic, minced

½ t red pepper flakes

1c long-grain white rice

S&P to taste

Rinse peas, place in lg sauce pan add 4c water, boil for 2min. Remove from heat, let stand for 1hr. When peas are ready, melt butter in lg skillet. Add ham, onion, celery, carrots, garlic, pepper flakes and S&P. Sauté until tender. About 10min. Add peas with liquid to skillet, stir with wooden spoon. Bring to boil, lower heat, cover and simmer for 15min. Add 1c water and rice, cover and simmer 25min. Stir and serve.