

LA CASITA BLACK EYED PEAS

CATEGORY Dinner

COOK TIME 90 +/- minutes

INGREDIENTS

- 16 oz pork sausage
- 12 oz Boudin sausage
- 24 oz frozen peas
- 12 oz chicken broth
- 16 oz La Casita Abuela's Mild
- 1 cup chopped onion
- 1 cup sweet peppers chopped
- 4 cloves pressed garlic
- 1 tablespoon of salt, cumin, and New Mexico chili powder.



NOTES FROM LA CASITA

Hate the New Year tradition of eating Black Eyed Peas???? Then you really need to try my recipe. Rustic, spicy, and absolutely delicious! These Black Eyed Peas won't taste muddy or too earthy, but they will be a tasty treat on New Year's Day!

DIRECTIONS

- 1) Add a table spoon of EVOO and sauté onion and garlic.
- 2) Add and brown pork sausage to onion and garlic. Don't drain off fat.
- 3) Add La Casita Abuela's Mild and stir.
- 4) Stir in frozen black eyed peas and add chicken broth.
- 5) Stir well and allow to come up to a soft boil.
- 6) Add dry spices and stir.
- 7) Remove casing from boudin sausage and break into pieces. Allow the boudin to cook and it will come apart easily as you stir.
- 8) Stir in the chopped sweet peppers.
- 9) Cover and cook on low heat for 1.5 hours stirring occasionally.
- 10) Garnish with cheese, chopped onions, and your favorite toppings.

