

LA CASITA BLACK-EYED PEA CHILI

CATEGORY Dinner

COOK TIME 3 Hours

INGREDIENTS

- 1 lb pork sausage
- 1 lb frozen black eye peas
- 1 cup chopped onion
- 2 tablespoons chili powder optional
- 2 tablespoons cumin optional
- 1 jar La Casita Hot Sauce
- 3 large cloves of fresh minced garlic
- 3 cups of water
- Salt/Pepper to taste



NOTES FROM LA CASITA

This recipe is very rustic and hearty, and will give you all of the down-home feels that you need to ring in the new year.

DIRECTIONS

1. Brown pork sausage and add chopped onion and garlic before fully cooked. (Don't drain the fat)
2. Add water and black-eyed peas. Allow peas to fully cook.
3. Allow water to cook down then add one jar of La Casita Hot Sauce.
4. Mix in chili powder, cumin, and garlic, and let simmer.
5. Cook on low for 3 hours
6. Enjoy!!

