

Recipe

Hoppin' John Stew with Collard Greens

Serve with cornbread on New Year's Day for good luck all year.

Ingredients & Directions

This recipe is a great way to use leftover baked ham and the ham bone. If you don't have a leftover ham from a holiday meal, you can substitute the ham broth with 4 cups of chicken stock, either canned or boxed.

To make this wonderful stew, you will make a few separate items, before combining them for the final dish: ham stock, black-eyed peas and collard greens, and mirepoix. It's a series of simple stages and well worth the bit of effort to get them each right.

For the ham stock:

Leftover ham and ham bone
1/2 large onion, chopped
2 carrots, peeled and chopped
4 ribs celery, chopped
2 large cloves garlic, peeled and cut in half
1 tsp peppercorns
1 tsp fennel seed
1/2 tsp mustard seed
2 tsp pink peppercorns
1 stem rosemary
1 bunch parsley stems
2 bay leaves

- Remove leftover ham from ham bone; put the meat aside
- Place the bone in a large stock pot or Dutch oven
- Add all ingredients to the pot with the ham bone and add 3 quarts water
- Bring to a boil, then turn down to low heat and let simmer for 2 hours
- Strain the liquid and reserve for cooking collard greens later
- Reserve the ham bone, but discard the vegetables and the rest



For the stew:

2 cups dried black-eyed peas and 2 tsp of salt, soaked overnight in the refrigerator or for at least 4 hours at room temperature (2 cans of precooked black-eyed peas can also be used)

1 bag of prewashed collard greens (or one bunch fresh collards, chopped and cleaned including stems; cut the stems into 1/2" cuts and then rough chop the leaves)

2 Tbls. kosher salt

1/2 tsp ground black pepper

1/4 tsp red pepper flakes

1/4 tsp ground cumin

- After beans have soaked, rinse and add to a large pot with 2 quarts of water and 1 Tbls. kosher salt
- Bring beans to a boil, then reduce heat to a simmer and cook for one-half hour, or until tender and edible; strain, rinse and reserve
- Add collard greens to a separate pot with the reserved ham stock
- Add 1 Tbls. kosher salt, ground black pepper, red pepper flakes and ground cumin to the pot with the collard greens
- Bring the greens to a boil, then reduce to a simmer and cook about 20 minutes, or until collard green stems are softening but *al dente*
- Remove from heat and set aside

For the mirepoix:

2 carrots, peeled and diced 1/4"

4 celery ribs, cleaned and diced 1/4"

1/2 onion, peeled and diced 1/4"

2 large garlic cloves, peeled and minced

1 tsp. kosher salt

1 pinch of ground white pepper

1 Tbls. olive oil



- Add olive oil to a large sauté pan and heat on med-high until shimmering
- Add all above diced vegetables, garlic salt and pepper to pan and sauté, stirring occasionally until onions are soft and iridescent

Prepare

- Chop remaining leftover ham into ¼” cubes (or use about 1½ lbs. thick-sliced deli ham cut into ¼” cubes)
- Add chopped ham, sauteed mirepoix and black-eyed peas to cooked collard greens with liquid
- If the pot is not large enough to hold all the combined ingredients, transfer to larger pot
- Reheat all combined ingredients, and salt and pepper to taste, if needed.
- If the stew seems too thick, add 1 or 2 cups of water and bring to a simmer

Chef's Notes

This recipe may seem a little bit complex at first, but it is really just a few simple steps to prepare the ham stock, black-eyed peas, collard greens and mirepoix separately before combining them for the final dish. It is well worth the bit of effort to get the savory, Southern flavors – and good luck! – that the recipe promises.

