

## **Slow Cooker Black Eyed Peas**

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Yield: 10-15 people

Prep Time: Overnight, 5 minutes

Cook Time: 4-6 hours

### Ingredients

- 1 16-oz bag of dried black eyed peas
- 1/2 cup of onions, chopped
- 1 tbsp of garlic, minced
- 6 cups of chicken broth
- 1 ham hock
- Salt and pepper to taste

### Directions

1. The night before you plan on cooking, sort and soak your black eyed peas in 8 cups of peppered water.
2. Drain peas and pour in to your slow cooker. Add chopped onions, minced garlic, and ham hock.
3. Add your broth, making sure to cover the top of your peas.
4. Cook for 4 hours on high. Taste test for consistency and seasoning.

### Options

- Instead of buying a ham hock, consider saving the bone and trimmings from your holiday ham.
- Serve with cornbread. And for the best cornbread ever, make according to the box, but add a half-cup of creamed corn to your batter.