



# NEW YEAR'S TRADITIONS

## *Southern Style*

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### HOPPIN' JOHN

BY TAM MCCLURE

1 TABLESPOON OLIVE OIL  
1 LARGE HAM HOCK OR YOU CAN USE A LARGE HAM STEAK 1 CUP ONION,  
CHOPPED  
1/2 CUP CELERY, CHOPPED  
1/2 CUP GREEN PEPPER, CHOPPED  
1 TABLESPOON CHOPPED GARLIC  
1 POUND BLACK-EYED PEAS, SOAKED OVERNIGHT AND RINSED 1 QUART  
CHICKEN STOCK  
BAY LEAF  
1 TABLESPOON DRY THYME LEAVES  
SALT, BLACK PEPPER, AND CAYENNE, TO TASTE  
3 TABLESPOONS FINELY CHOPPED GREEN ONION  
3 CUPS STEAMED WHITE RICE

HEAT OIL IN A LARGE SOUP POT, ADD THE HAM HOCK AND SEAR ON ALL SIDES FOR 4 MINUTES. ADD THE ONION, CELERY, GREEN PEPPER, AND GARLIC, COOK FOR 4 MINUTES. ADD THE BLACK-EYED PEAS, STOCK, BAY LEAVES, THYME, AND SEASONINGS TO TASTE. BRING TO A BOIL, REDUCE THE HEAT AND SIMMER FOR 40 MINUTES, OR UNTIL THE PEAS ARE CREAMY AND TENDER, STIR OCCASIONALLY. IF THE LIQUID EVAPORATES, ADD MORE WATER OR STOCK. ADJUST SEASONINGS, AND TOP WITH GREEN ONIONS. SERVE OVER RICE.