

Printable Recipe Card

Easy Hoppin' John Recipe Card

Category	Detail
Prep Time	10 minutes
Cook Time	20 minutes
Rest Time	5 minutes
Total Time	35 minutes
Yield	4-6 servings

Ingredients

- 2 (15-ounce) cans black-eyed peas, drained and rinsed
- 4 slices thick-cut bacon, diced (or 1/4 lb smoked sausage)
- 1 medium yellow onion, diced
- 1 celery stalk, diced
- 3 cloves garlic, minced
- 4 cups chicken or vegetable broth (low sodium)
- 1 cup long-grain white rice, rinsed
- 1-2 bay leaves
- 1/2 tsp dried thyme or oregano
- Salt and Black Pepper, to taste
- Optional: Hot Sauce or vinegar for serving

Instructions

1. **Render Bacon:** Cook bacon in a Dutch oven over medium heat until crispy. Remove bacon (reserve for garnish), leaving the rendered fat.
2. **Sauté Aromatics:** Reduce heat. Sauté onion and celery in the fat for 5-7 mins. Add garlic and cook for 1 minute.
3. **Bloom Spices:** Stir in thyme and pepper for 30 seconds.
4. **Simmer Peas:** Pour in broth, rinsed peas, and bay leaves. Bring to a gentle simmer.
5. **Add Rice & Cook:** Stir in the rinsed rice. Reduce heat to low, cover tightly, and simmer for 15-20 minutes until rice is tender and liquid is absorbed. **Do not lift the lid.**
6. **Rest & Finish:** Remove from heat and rest, covered, for 5 minutes. Discard bay leaves. Fluff with a fork and season with salt and pepper to taste.
7. **Serve:** Garnish with reserved bacon and serve immediately alongside collard greens and cornbread for luck!