

Hoppin' Johns

From Marion Flexner's 1949 [Out of Kentucky Kitchens](#)

(We have modified the directions a little from the original.)

½ pound bacon

1 cup dried black-eye peas, soaked overnight

1 slice hot red pepper

1 quart water (or more if needed)

1 cup uncooked rice

Salt and Pepper

In a dutch oven, fry ½ pound of bacon over medium heat.

Add the black-eye peas, red pepper, and water to the pot.

Increase the heat to high bringing everything to a boil, then cover the pot with a lid, and reduce the heat to medium low.

Simmer for about 1 hour 30 minutes or until the beans are tender.

Add the rice, and simmer another 30 minutes or until it is tender.

Stir the rice occasionally so it does not stick to the bottom of the pot.

If the liquid evaporates, add more from time to time.

