



New Year's Day Black-Eyed Peas

SERVINGS 10  **PREP TIME** 30 min **COOK TIME** 2 hr

INGREDIENTS

- 6 tablespoons **La Fe Vegetable Oil**
- 1 very large onion, finely chopped
- 1 very large carrot, finely chopped
- 5 garlic cloves—4 minced, 1 whole
- 1 pound **La Fe dried black-eyed peas** (about 2 1/4 cups), soaked overnight and drained
- Two 1-pound smoked ham hocks
- 2 quarts chicken stock or low-sodium broth
- 2 bay leaves
- **La Fe Sazón**
- Salt and freshly ground pepper
- 1 small baguette, sliced diagonally 3/4 inch thick
- Freshly grated Parmigiano-Reggiano

DIRECTIONS

1. Begin by grabbing a large enameled cast-iron casserole container and heat 2 tablespoons of **La Fe vegetable oil** in it. Now add in the onion, carrot and minced garlic, and then cook over medium heat, making sure to stir occasionally until mixture has softened. This process should take roughly 6 minutes.
2. Following this, add in the drained La Fe black-eyed peas, ham hocks, chicken stock and bay leaves, making sure to bring to a boil. Once you have reached the boiling point, reduce the heat to a simmer and cover partially. Cook the mixture until beans are tender. This process should take roughly 1 1/2 hours. Make sure to season generously with **La Fe Sazón**, salt, and pepper, and then let it stand for 30 minutes.
3. Now, preheat the oven to 350°. Begin to toast the bread slices in the oven for roughly 8 minutes or until they are golden brown. After this, brush the bread lightly with either olive oil or **La Fe Vegetable Oil** and then rub them with garlic cloves.
4. Following this, drain the **La Fe black eyed peas**, and discard the ham hocks along with the bay leaves. Now transfer the black eyed peas to a serving bowl and stir in the remaining 1/4 cup of **La Fe Vegetable Oil** and season with **La Fe Sazón**, salt and pepper. Serve the Black Eyed Peas mixture with garlic toasts, making sure to grate some fresh cheese on top.