

HOPPIN' JOHN

Cook a ham bone in two qts. of water for about two hours. (Or salt pork or hog jowl). Add a cup of dried navy beans or blackeyed peas, soaked overnight in water, and cook until almost tender. Remove the meat bone or salt pork and add one cup uncooked rice, $\frac{1}{2}$ cup finely ch. onions and salt and pepper to taste. Boil gently about 20 minutes or until the rice is fluffy. Serves 6. Eat on New Year's Day for good luck!