

HOPPIN' JOHN

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| 1 lb. meaty ham hocks | water |
| 1 cup chopped onions | 2 cups dry blackeye peas |
| 1/4 teaspoon crushed red pepper | 1 1/2 cups uncooked rice |
| 2 teaspoons salt | salt and ground black pepper |

In large kettle combine ham hocks, onions, red pepper, salt and 3½ cups water. Bring to a boil, cover, and simmer 1¼ hours, or until ham is tender.

(over)

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Meanwhile, wash peas. Combine peas and 6 cups water. Bring to a boil and boil 2 minutes. Remove from heat, cover, and let stand 1 hour. Remove ham hocks from kettle. Add water to liquid left in kettle to measure 3 1/2 cups, if necessary. Cut meat into small pieces, discarding bone and rind. Drain peas; discard soaking liquid. Add ham, peas, and rice to kettle. Bring mixture to a boil. Reduce heat, cover and simmer 20-25 minutes or until peas and rice are tender and liquid is absorbed. Season to taste with salt and pepper. Makes 8 to 10 servings.

Recipe Source: *The Rice Council*