

BLACK-EYED PEA SOUP WITH COLLARDS AND SALT PORK*

4 tbs. extra virgin olive oil
6 oz. chopped salt pork
2 medium onions chopped
2 lbs. frozen black-eyed peas
2-3 bunches collards, discard tough bottoms of the stems, wash very well and chop into small pieces.
1 qt. chicken stock
1½ qt water
Salt and pepper

Put half of the olive oil in soup pot, add salt pork and cook till it begins to crisp up. Add onion and cook till it begins to brown nicely.

Add peas, collards, water and stock. Cook for about 30 minutes.

If the soup is too thick add more water. If the soup is not thick enough, blend with an immersion blender so that no more than ¼ of the solids are blended, just to give the liquid some thickness.

Taste and adjust seasoning and stir in the remaining olive oil.

*Quick and Easy Recipes, Mark Bittman, Broadway Books, 2007, as modified by STG