



New Year's Day Black Eyed Peas

1 lb fresh black eyed peas, or frozen (if not in season)
2 tbsp olive oil
2 onions, finely diced
4 garlic cloves, minced

1 bay leaf
6 cups vegetable stock
2 tsp fresh parsley, chopped
Salt and pepper to taste

Sweat onions, garlic, and bay leaf in olive oil until fragrant and tender. Add the black eyed peas and vegetable stock. Simmer until the black eyed peas are tender, probably 20-30 minutes. Season with salt and pepper. Finish with chopped parsley and serve warm. (*Serves 6*)

Laura Bush