**BLACK EYE PEAS WITH SMOKED TURKEY OVER RICE**

**Gist Catering Style!**

**Ingredients**

* 1 pound dry black eyed peas
* 1 smoked turkey wing (approx.1 pound)
* 1 small onion, finely diced
* 2-3 teaspoons garlic powder
* 1 teaspoons onion powder
* 1 teaspoon of salt
* 1 teaspoon of ground pepper
* 2 cups of white rice (long grains - par boiled)

**Instructions**

1. Place dry black eye peas in large bowl cover with fresh cool water. Allow peas to soak for 4 – 6 hours. Move to step 2 after soaking process is complete.
2. Place the smoked turkey wing in a large sauce pot, with the diced onion, garlic powder, onion powder, salt and pepper. Add fresh cool water to cover content (about 2 inches above content). Place on high heat, bring to a boil. Reduce heat, simmer for ½ hour (add additional water as needed to keep content covered).
3. Rinse black eye peas and add to pot. Increase heat to bring content to a high boil. Continue high boil for ½ hour, stir occasionally. Reduce heat and cover pot with lid or aluminum foil, continue cooking at a medium boil for 1 hour, stir occasionally.
4. Reduce heat to a simmer (taste a pea or two) add an additional teaspoon of garlic power, onion powder, salt or pepper as required by your taste buds.
5. Continue simmer for ½ hour or until peas are soft and tender.
6. Remove from heat. Content will thicken while cooling.
7. Cook white rice as directed on package.
8. Serve the black eye peas over the cooked white rice,
9. ENJOY!
10. 2nd Option: So you have no time for this….Give Gist Catering a call and we will deliver a fresh pan of black eye peas over rice to your front door!