



# #MakeItGAP

## RECIPES

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### DEEP SOUTH HOPPIN' JOHN

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**YIELD:** 6 Servings

**INGREDIENTS:**

6-8 slices thick cut bacon  
1 medium sweet onion, *diced*  
3 celery sticks, *diced*  
1 medium green bell pepper, *diced*  
1 medium red bell pepper, *diced*  
2-3 tsp. minced garlic  
16 oz. frozen black eyed peas  
32 oz. chicken broth  
1-2 bay leaves  
1 tsp. dried thymes  
1 tsp. salt  
1/2 tsp. coarse ground pepper  
1/4 tsp. cayenne  
Green onion tops, *finely chopped*  
3 cups cooked white rice

**PREPARATION:**

Chop bacon into 1/2 inch pieces and cook in a Dutch oven or large stock pot over medium heat.

When bacon is almost crisped, add 1/2 of the diced green bell pepper and 1/2 of the diced red bell pepper. Add all of the diced celery, onion and minced garlic. Cook together until bacon is crisped.

Add chicken broth to bacon and vegetables, scraping any bacon drippings from the bottom of the pan.

Bring to a simmer and add frozen peas. Return to a simmer, then add bay leaves, thyme, salt, cayenne and black pepper. Cook covered for 15-20 minutes. Add remaining bell pepper and cook for 10-15 more minutes. Give it a taste and add salt if needed. Continue cooking until peas are tender.

Serve over cooked rice or fold rice in to the peas to make a one pot dish.

*Recipe adapted from [southerndiscourse.com](http://southerndiscourse.com)*