



**NICHOLS
LIVERPOOL**

Black-Eyed Peas Salad

1/4 lb dried black-eyed peas (about 2/3 cup)
1/4 cup small diced carrots
1/4 cup small diced celery
1/4 cup small diced onion
1 ham hock
2 cups chicken stock, fresh or canned

Soak black-eyed peas according to package directions. Sauté carrots, celery and onions in a medium saucepan until translucent. Add black-eyed peas, ham hock and enough stock to cover mixture by 1 inch. Simmer over medium-low heat until peas are done, about 30 minutes. Do not overcook; peas should retain shape. Cool to room temperature.

Vinaigrette

2 T balsamic vinegar
6 T extra virgin olive oil
salt and pepper to taste
Whisk together ingredients.

Mix with black-eyed peas mixture and let blend at least 1 hour.

