

New Year's Eve Good Luck Vegan Black Eyed Peas

It's said that eating black-eyed peas on New Year's will bring luck and good fortune. It must be a Southern State custom.

Categories

Gluten-free

Yields: 6 servings

Preparation time: 10 mins

Cooking time: 71 mins

Category: Side dishes and appetizers

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked

Ingredients

Black-eyed peas	4 x 1/2 cup
Onion, white, yellow or red, raw	1 large
Garlic, fresh	6 clove
Celery, raw	2 cup
Serrano peppers, raw	2 each
Jalapeno peppers, raw	1 tablespoon
Salt, himalayan (pink)	3 dash
Black pepper, ground	3 dash
Cayenne pepper	0.25 tsp
Paprika	0.5 tsp
Cumin, ground	0.5 teaspoon
Carrots, raw	1 large - 7 1/4" to 8 1/2" long
Tomato raw (includes cherry, grape, roma)	1 roma

Instructions

- 1) Finely chop all the veggies, mince the garlic,
- 2) Saute the onion, carrot, celery, garlic, and peppers in water.
- 3) Once the onions are translucent, add the spices.
- 4) Add about 4-6 cups of water (or vegetable broth),
- 5) Add the black-eyed peas,
- 6) Bring to a boil, and then simmer for about 45 minutes. There should be very little water left in the pot.
- 7) Serve over some of your favorite greens (collard, spinach, or dandelion along with cornbread).