

Cut & fold along dotted lines to fit this in your 3x5-inch recipe card box:

One of our favorite winter recipes:



Black-Eyed Pea Dip Yield: 8 servings | Prep Time: 20 min | Total Time: 6 hours, 20 minutes
According to tradition in the American South, New Year's Day supper will bring good luck in the year to come. The meal typically consists of Hoppin' John, greens, and cornbread. This easy dip brings out the flavors of that meal.

Ingredients

1 (15 oz) can black-eyed peas, rinsed and drained
4 green onions, chopped
1 tablespoon sugar
1/4 cup olive oil
2 cloves garlic, minced
2 roma (plum) tomatoes, chopped
1/2 bunch fresh cilantro, chopped
3 tablespoons balsamic vinegar
1/4 teaspoon salt
minced jalapeno pepper to taste (optional)

Directions

1. Stir the black-eyed peas, green onions, sugar, olive oil, garlic, tomatoes, cilantro, balsamic vinegar, and salt together in a mixing bowl.
2. Mix in jalapeno peppers, if desired.
3. Cover and refrigerate at least 6 hours before serving.
4. Serve alone or with chips.

