

New Year's Black Eyed Peas and Greens Soup



I used to make a side dish of greens and black-eyed peas for the holidays. Some versions were called Hopping John and were not vegetarian as they contained ham hock or bacon. I came up with my own vegan version, adding more vegetables, and for some reason my sister and I started calling it Jumping Jack Flash, don't ask me why. Knowing that black eye peas are considered good luck and are to be eaten on New Year's Day, and craving soup, I developed this version.

Ingredients

6 cups black eye peas (cooked or canned)

3 Tablespoon olive oil

1 medium/large onion chopped

4 cloves garlic minced

Mixed greens (use whatever you have, Swiss chard, collards, kale) 10 cups ribboned or torn

3 stalks celery chopped

2 carrots peeled and chopped

1 teaspoon dried thyme (or fresh if you have it)

2 teaspoon dried oregano (or fresh if you have it)

Handful fresh parsley (or dried)

2 bay leaves

3 quarts homemade or boxed vegetable broth

Red pepper flake, salt, and pepper to taste

In a large pot, sauté the onion and cook till softened over medium heat, add garlic and cook a minute or so longer. Add celery and carrot, thyme, oregano, and cook about 3-5 minutes. Add the black-eyed peas and broth and simmer about 30 minutes, adjust seasoning with salt, pepper, and red pepper flake. Cook until the greens and beans are almost done but not mushy, turn off and let sit. If using canned or well-cooked beans this may be less time.

Perhaps serve with cornbread?!