

Black Eyed Peas

Unit: 4 Qt. and Food Cutter Machine

- 3 - 16 Oz. Bags of Black Eyed Peas
- 1 - Medium Onion (Cut on #2 Blade)
- 4 - Cloves of Garlic (Minced)
- 1 - Sliced Ham Hock (Beef or Chicken will work also)
- 1 - Tbsp. Chili Powder

First, pour the peas in a medium sized unit. Shred the onion on the #2 blade with the food cutter and add to the peas. Finally, add all remaining ingredients and then fill the unit with water until the peas are just slightly covered.

Cover the unit with the valve below the knob turned to open position. Cook on medium heat until the whistle activates and then reduce the heat to low until the meat is tender. (approximately 30 minutes to an hour) Salt and pepper to taste!