

# Jocelyn's Black-eyed Peas

2 cups diced yellow onion

3 Tbsp. diced fresh garlic

2 Tbsp. safflower oil

2 cups black-eyed peas

2 1/3 cups water

1/2 tsp. cumin powder

2 tsp. salt

1/2 tsp. black pepper

2 Tbsp. apple cider vinegar

1. Remove all pebbles from the dried black-eyed peas.
2. Soak the peas in a covered pot of water for a minimum of 1 hour and a maximum of 24 hours.
3. Saute onions and garlic with safflower oil on medium heat for 5 minutes.
4. Add black-eyed peas.
5. Add water and cumin.
6. Cook on medium heat for as long as 2 1/2 hours, adding water to keep peas slightly covered throughout the cooking process.
7. Fifteen minutes before turning off the heat, add salt and pepper.
8. Enjoy!