

Hoppin' John



Ingredients

- 2 strips thick-cut bacon, cut into 1/2" pieces
- 2 cloves garlic, finely chopped
- 1 rib celery, finely chopped
- 1/2 large yellow onion, finely chopped
- 1/2 large green bell pepper, stemmed, seeded, and finely chopped
- Kosher salt and freshly ground black pepper, to taste
- 1 cup long-grain white rice, rinsed
- 1 tsp. dried thyme
- 1 tsp. ground cumin
- 1 tsp. ground coriander
- 2 whole cloves
- 1 stick cinnamon
- 1 bay leaf
- 2 1/2 cups chicken stock
- 1 (15-oz.) can black-eyed peas, rinsed
- Freshly grated nutmeg, to taste

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8-10
- [Source](#)

☆☆☆☆☆ from 0 votes

○ ○ ○ ○ ○

Directions

1. Heat oven to 350°. Heat bacon in a 6-qt. saucepan over medium-high heat; cook, stirring, until fat renders, about 4 minutes.
2. Add garlic, celery, onion, and pepper, salt, and pepper, and cook, stirring, until soft, about 4 minutes.
3. Add rice, thyme, cumin, coriander, cloves, cinnamon, and bay leaf, and cook until rice is lightly toasted, about 3 minutes. Add stock and bring to a boil.
4. Cover pan with lid and place in oven; bake until liquid is absorbed and rice is cooked through, about 20 minutes.
5. Stir in black-eyed peas and nutmeg and let sit, covered, for 10 minutes.

[bacon](#), [celery](#), [bell pepper](#), [rice](#), [cinnamon](#), [stock](#), [black eyed peas](#), [southern](#)

From:

<https://wiki.blessyourhe.art/> - **cookbook**

Permanent link:

https://wiki.blessyourhe.art/doku.php?id=recipes:sides:hoppin_john

Last update: **2024/01/07 13:33**

