

SPICY BLACK-EYED PEAS (NEW YEAR'S STYLE)

Pois aux yeux noirs épices du Nouvel An

Source: The Gilded Table – January Edition

Prep Time: 15 minutes

Cook Time: 45 minutes | Serves 6–8



Recipe Description

A warming New Year's Day staple, these Spicy Black-Eyed Peas are simmered low and slow with aromatics, gentle heat, and smoky depth. Rooted in Southern tradition and believed to bring good fortune, this version leans savory and comforting—perfect for cold January evenings and shared tables.

Ingredients

- 1 lb dried black-eyed peas, soaked overnight and drained
- 6 cups water or chicken stock
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 1 smoked ham hock or 4 slices thick-cut bacon, chopped
- 1 small dried red chili or $\frac{1}{2}$ tsp crushed red pepper flakes
- 1 bay leaf
- $\frac{1}{2}$ tsp smoked paprika
- Salt and freshly ground black pepper, to taste
- Optional: splash of apple cider vinegar or hot sauce to finish

Instructions

1. In a large pot, combine soaked black-eyed peas, water or stock, ham hock (or bacon), onion, garlic, bay leaf, chili, and smoked paprika.
2. Bring to a gentle boil, then reduce heat to low. Cover and simmer for 40–45 minutes, stirring occasionally.
3. Once peas are tender, season with salt and pepper to taste. Remove bay leaf and ham hock (shred meat and return to pot if desired).
4. Simmer uncovered for 5–10 minutes to thicken slightly.
5. Finish with a splash of vinegar or hot sauce if desired. Serve warm.

Notes

- Traditionally served on New Year's Day for good luck and prosperity.
- Pairs beautifully with cornbread, collard greens, or rice.
- Flavors deepen overnight—excellent for leftovers.