

Black Eye Peas Soup Symbolizes Good Luck in the New Year

* 2 cups of dried Black Eyed Peas
* 2 carrots diced
* 2 stalks of celery diced
* 1 onion diced
* 1 tps salt (added as needed)
* 1 tps thyme,
* 2 cloves garlic Minced
* 1 smoked turkey leg
* 8-10 cups of low sodium chicken broth (an additional 4 cups needed if you want to stretch)
* Optional :spicy sausage to add flavor

1. Bean cooked on low in slow cooker for 2 hours covered in 4-5 cups of broth
2. When black eyed peas are firm /rehydrated but not to cooked add other ingredients
3. add smoked turkey leg, spices, carrots, onions, celery, garlic, remaining broth
4. Cook for 5 hours (now add sausage)
5. Cook for another 4-5 hours. You can eat now but if you make a day ahead add more both 2-4 cups let sit overnight.. this soup gets better the longer it sits.

You can also omit the turkey leg (sausage), add cumin and make a vegetarian version

This recipe is from [www.superexhausted.com/cookin](http://www.superexhausted.com/cookin)g/