

# Black Eyed Peas

## Ingredients

- 1 cup of dried black-eyed peas
- 2 tablespoons vegetable oil
- 1 ½ teaspoons cumin seed
- ½ cup diced celery
- ½ cup fine chopped cabbage
- 1 diced jalapeno pepper (optional)
- ½ teaspoon asafetida (available in Indian stores, also known as hing)
- ½ teaspoon red chili powder
- 2 cups of water
- 1 ½ teaspoon salt, or to taste
- ½ cup washed and chopped cilantro

## Instructions

1. Rinse and drain the black-eyed peas and soak overnight in about 3 cups of water. After soaking overnight, drain the black-eyed peas and set aside.
2. Heat the vegetable oil in a large deep pan over medium-high. Add the cumin seed and cook until it just begins to brown, being careful not to let it burn.
3. As soon as the cumin begins to brown, add cabbage and jalapeno and sauté until the cabbage just begins to brown.
4. Add the celery, asafetida, and red chili powder and continue to cook till the celery begins to soften.
5. Add the black-eyed peas and the water and bring it to a boil.
6. Reduce heat, cover, and simmer for 40-45 minutes until tender. If the pan begins to dry out, you can add more water ¼ cup at time. If you like the black-eyed peas softer you can continue cooking up to 1 hour or more, adding more water as needed.
7. Add salt. Finish with chopped cilantro just before serving.