

## Recipe #554 Black Eyes Peas

## Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
3 cups + 2 Tbsp.	6-1/4 cups	12-1/2	Butter
6-1/4	12-1/2	25	Onions
To Taste	To Taste	To Taste	Pepper
6-1/4	12-1/2	25	Garlic Cloves
9-1/2	19	37-1/2	Black-eyes Peas Frozen 16 oz.

North Central New Mexico Economic Development District
Council of Governments
Non-Metro Area Agency on Aging
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## Instructions:

- 1. Melt the butter in a large saucepan over medium-low heat; cook and stir the onions in the melted butter until translucent. Stir and season with salt and pepper. Cook, stirring occasionally, about 30 minutes.
- 2. Stir in the garlic and peas; pour in enough water to cover. Bring the mixture to a boil, cover, and simmer over low heat until the peas change color and are tender and hot, and almost all of the liquid has been absorbed, about 1 hour.

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