

# Black-Eyed Peas Salad

Recipe courtesy of *Emeril Lagasse*

## Ingredients:

- 5 cups cooked and drained, dried black-eyed peas (see note)
- 4 slices crisp, cooked bacon, crumbled (fat reserved separately)
- 1/2 cup plus 2 tablespoons red wine vinegar
- 1/2 cup olive oil
- 1/2 cup finely chopped red onions (1/2 medium onion)
- 1/2 cup finely chopped red bell peppers
- 3 tablespoons finely chopped green onions
- 2 tablespoons finely chopped jalapenos
- 2 tablespoons finely chopped fresh parsley
- 1 1/2 teaspoons minced garlic
- 1 1/2 teaspoons Emeril's Original Essence
- 3/4 teaspoon salt
- 1/2 teaspoon freshly ground black pepper

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## Directions:

1. Combine the black-eyed peas, bacon, 3 tablespoons reserved bacon fat, and all the remaining ingredients in a large bowl; toss well to combine.
2. Cover and refrigerate for at least four hours or preferably overnight, stirring occasionally.
3. Allow the salad to sit at room temperature for 30 minutes before serving.
4. Toss well just before serving.

Makes 6 cups (about 8 servings).

## Note:

To make 5 cups cooked black-eyed peas: Soak 2 cups dried black-eyed peas for 4 hours. Drain the peas and place them in a large saucepan. Add water to cover by 2 inches and bring to a boil. Reduce the heat to a simmer and cook until just tender, about 20 to 30 minutes. Drain and transfer to a bowl to cool.