

Wilted Winter Greens & Black Eyed Peas

1/2 lb. dried black eyed peas (1 1/3 cups)

2 lbs. greens, such as collards, kale and/or escarole, trimmed and washed

1 tbs. vegetable oil, preferably canola

2 oz. country ham or prosciutto, diced (1/2 cup)

2 tbs. red wine vinegar, or to taste

Freshly ground black pepper to taste

Soak peas overnight in cold water. (Alternatively, place peas in a large saucepan, cover with water and bring to a simmer. Cook for 2 minutes. Remove from heat and let stand for 1 hour.) Drain peas, rinse well and place in a large saucepan. Add water to cover and bring to a boil. Reduce heat to medium; cook, stirring occasionally, until tender, about 45 minutes. Add salt to taste. Let sit, covered, for 1/2 hour, then drain and rinse.

Slice greens into 1/4" wide strips. Heat oil in a very large skillet or casserole over high heat. Add country ham or prosciutto and sauté until lightly browned, about 2 minutes. Add the greens and cook, stirring constantly, until wilted, 5 to 10 minutes, adding more water if needed. Add the reserved black eyed peas and heat through. (The recipe can be prepared ahead and stored, covered, in the refrigerator for up to 2 days. Reheat on the stove top or in the microwave.) Season with vinegar, salt, and pepper.