

## **Hoppin' John**

6 slices bacon

2 c. water

1 lb. black eyed peas. (If dried, soak overnight. If water is not good, boil it first, then soak beans)

1 c. rice

1 tsp. salt

1/4 tsp. pepper

Drain water from black eyed peas if soaked. Put pot over fire, add 2 c. water and boil. While that's working, fry up bacon nice and crisp. Add beans and rice to water along with salt, pepper and a couple tablespoons of the bacon drippings. Bring to boil again, then move pot away from fire till it is just a simmer. Put the lid on and cook 20-35 minutes until rice is done and water all absorbed. Crumble up bacon and stir in, and eat