



A Recipe from Old Smokey Products Company

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RECIPES // South Texas Blackeyed Peas

Recipe for the Old Smokey Electric Smoker

Ingredients

- 4 lbs. dried blackeyed peas
- 1 ham hock cut in 1" squares
- 1 t salt
- 1 t black pepper
- 1 t garlic salt
- 2 T vinegar
- 2 yellow onions, diced
- 4 stalks celery, diced
- 1 jalapeno pepper, diced

Directions

Wash and soak peas covered in water overnight along with all other ingredients except the ham hock. Next day place cubed ham hock and the ham bone in the Old Smokey Electric Smoker and smoke for about 45 minutes. Then put the ham and all other ingredients in a stock pot. Make sure that water covers all ingredients. Cook in Old Smokey Electric Smoker with 2 handfuls of mesquite on the chip tray. Cook about 6 hours, or until done. You should make enough to have plenty left over, because they are half again better warmed up a few days later - along with some turnips, greens, cornbread and a big slice of onion.