

Hogmanay Hoppin' John

... **Hogmanay** is the Scottish celebration of the New Year and probably evolved from the celebrations of the Norse winter solstice and the Gaelic celebration of Samhain. This recipe calls to mind the frugality of Scots because it uses the leftover ham bone from Christmas Eve at the Bowles home, paired with southern black-eyed peas for good fortune, and the flavors of "Hoppin' John." It can be served over rice with Louisiana hot sauce to make it very Cajun.

By Lillian Bridwell-Bowles

ingredients:

- Meaty ham bone
- 3 cans of black-eyed peas (or a large bag of frozen peas)
- 1 or 2 cans white beans
- 6 cups chicken broth
- 2 large yellow bell peppers, coarsely chopped
- 2 large red bell peppers, coarsely chopped
- 2 large Vidalia onions, coarsely chopped
- 3 tbsp olive oil
- Salt and pepper to taste
- Louisiana Hot Sauce (optional)
- White rice (optional)

directions:

- Put ham bone, black-eyed peas, white beans, and chicken broth into a large heavy pot and bring to a boil. Reduce heat and simmer, covered, for 30 minutes.
- Meanwhile, saute peppers and onion in olive oil. Use a heavy skillet and brown until caramelized and add to soup pot.
- Deglaze the skillet (a splash of red wine does the job nicely, but so will water)
- Season with salt and pepper to taste and a few dashes of hot sauce.
- You can eat this as a soup or serve over rice with a garnish of chopped shallots (optional).
- Some people will want more hot sauce on top.