

Rice and Peas
by
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Serves 8

1- 1/2 cup	dried black eyed peas
2 cups	long grain parboiled rice, rinsed and well drained
2 tbsp.	extra virgin olive oil
1	medium onion, diced
1 stalk	celery, diced
1	medium carrot, diced
1 clove	garlic, minced
4 cups	flavored stock or water
	salt and pepper to taste

Soak peas overnight in 3 cups of water. Drain and rinse. Put in a large pot and cover with 3 cups of water, and a teaspoon of salt. Bring to a boil and reduce heat to medium low. Cover and cook until soft but not mushy. Drain peas and set aside.

In the same pot, heat oil and add onions, celery, carrot, and black pepper and cook 8 to 10 minutes over medium high heat until softened. Add garlic and stir for 1 minute. Add rice, stirring to coat with oil. Add peas and stock. Bring to a boil then immediately reduce heat to low and simmer about 30 minutes. Turn heat off and let stand on the stove until water is absorbed and rice is tender. Fluff with a fork and serve.