

## Corn and Black Eyed Pea Succotash

- 6 # Black Eyed Peas
- 1 # Nueskes Bacon (diced)
- 4 Each Poblano Pepper (diced)
- 12 Ears of Sweet Corn (Lightly grilled/taken off cob)
- 2 Each Yellow Onions (diced)
- 1 Can Plum Tomatoes (roughly chopped)
- 1 # Butter
- 1 Gallon of Chicken Stock
- 3 Tbs. Cumin (ground)
- S&P

Cover Black Eyed Peas in water and bring to a boil. Cook half way and drain, set aside.

In large Rondo, render bacon until crispy.

Melt butter with bacon.

Sweat onions, peppers, and corn.

Add beans and tomatoes. Reduce.

Add Chicken Stock.

Reduce by    and season.