

Black-eyed Pea Soup

Ingredients:

1/2 pound sliced bacon
2 cups diced celery
2 cups diced green peppers
2 cups diced onions
1 can chicken broth
2 cans diced tomatoes
2 cans Bush's (important to use this brand) black-eyed peas

Instructions:

In large Dutch oven, cook bacon until crisp; remove with slotted spoon, drain on paper towel. Add celery, green pepper, and onion to bacon drippings; saute until soft, about 5 minutes. Drain off excess drippings. Add broth to Dutch oven; bring to boil. Add tomatoes and black-eyed peas; bring to boil again, then lower heat and simmer 20 minutes.

To the Bazaar Cook: After cooling this soup, divide between two good quality freezer bags. (Note: Label with consumer instructions below, or re-write consumer instructions on bags before filling.)

Black-eyed Pea Soup *serves 6*

Consumer instructions: Thaw bag of soup in refrigerator or in microwave, and heat on stovetop to a boil and immediately reduce heat to a simmer. Cook for ten minutes.

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