

New Year's Black-Eyed Pea Soup

6 cans of black-eyed peas with jalapenos

2 cans of beef broth

1 can of Original Rotel tomatoes

6 – 8 slices of bacon fried crisp

1 (4 ounce) can of chopped green chilies

1/2 medium onion chopped

1 tsp. of salt

1 ½ tsp. of black pepper

Fry bacon and remove from skillet. Sauté onions and green chilies in a couple of tablespoons of bacon grease for flavoring. Bring rest of ingredients to boil in large soup pot and add the sautéed onions and green chilies. Add garlic powder to taste and serve with cornbread or crackers. Enjoy and Happy 2014!