



BLACK-EYED PEA SOUP

by Chef G. Garvin

2 tbsp | olive oil
1/2 c | white onion, chopped
1/2 c | celery, chopped
1/2 c | shallots, chopped
4 cloves | garlic, chopped
1 lb | andouille sausage
1/2 c | butter, unsalted
1 tsp | red pepper flakes/salt and black pepper to taste
(1) 15 oz | can of black-eyed peas
4 c | chicken stock
1 c | heavy cream
1 tbsp | hot sauce/fried leek
1 bunch | cilantro, chopped

INSTRUCTIONS

Heat 2 tablespoons of olive oil in large pot over medium heat. Stir in onion, celery, shallot and garlic. While this cooks for a minute or two, dice the uncooked sausage. Add half of the sausage to the pot.

In a sauté pan heat the remaining 1 tablespoon olive oil over medium heat. Brown the remaining sausage. Once brown, use a paper towel to soak up excess oil in the pan; set sausage aside.

Add butter, red pepper flakes and salt and pepper to the onion mixture in pot. Let cook for 3-4 minutes. Add black-eyed peas to pot; cook for a couple of minutes. Add chicken stock. Bring to a simmer, reduce heat to low. Cook for 15 minutes. Stir in cream and hot sauce

To serve, ladle soup into bowl and top with fried leek, browned sausage and cilantro.