

# chattavore

## Good Luck Black-Eyed Pea Dip

Prep time: 10 minutes

Cook time: 30 minutes

Makes about 3 cups

- 1 tablespoon bacon drippings or butter
  - 1 small onion, diced
  - 1/2-1 jalapeño, seeded and diced
  - 1 clove garlic, minced
  - 2 cups or 1 can black-eyed peas, drained
  - 1 can diced tomatoes with chilies (such as Ro\*Tel), drained
  - 1 1/2 teaspoons chili powder
  - 4 ounces cheddar cheese, shredded (about 1 cup)
  - 1/4 cup sour cream
  - tortilla chips, for serving
1. Preheat the oven to 350 degrees. In a medium skillet, heat the bacon fat or butter over medium heat.
  2. Cook the onion and the jalapeño until they soften, about five minutes. Add the garlic and cook for about 30 seconds.
  3. Add the black-eyed peas, the diced tomatoes and chilies, and the chili powder to the pan. Cook until heated through. If the black-eyed peas do not break down enough, use a potato masher to mash the mixture.
  4. Pour the mixture into a 1-quart baking dish and sprinkle with the cheese. Bake until bubbly, about 20 minutes. If desired, turn on the broiler to brown the top.
  5. Remove the dip from the oven and dollop with the sour cream. Spread the sour cream over the top and serve the dip hot with tortilla chips.