



TASTING TABLE

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Refried Black-Eyed Peas

Recipe adapted from *The Southern Foodways Alliance Community Cookbook*

Makes 6 to 8 servings

- 1 large tomato
- 1 jalapeño chile
- ½ cup plus 2 teaspoons vegetable oil, divided
- ½ cup diced onion
- 2 garlic cloves
- 8 ounces dry chorizo, finely chopped
- 6 cups cooked and drained black-eyed peas
- Salt

1. Preheat the broiler. Rub the tomato and jalapeño with 2 teaspoons of the oil and place them on a baking sheet. Broil the vegetables, turning with tongs, until they're lightly charred all over. Remove from the oven, cover with a towel and set aside until cool enough to handle.
2. Core and coarsely chop the tomato, collecting the juices in a bowl. Scrape off the stem and charred jalapeño skin with the tip of a paring knife. Coarsely chop the jalapeño, discarding the seeds to reduce the heat, if desired. In the bowl of a food processor fitted with a metal blade, puree the tomato, its juice and the jalapeño.
3. Heat the remaining ½ cup of oil in a large, heavy skillet over medium-high heat. Add the onion and cook until soft, about 8 minutes. Stir in the garlic and chorizo and cook until the chorizo renders its fat, about 5 minutes. Stir in the black-eyed peas and tomato mixture. Cook until the peas start to break down, about 30 minutes, then mash some or all of the peas with the back of a spoon. Season to taste with salt and serve warm.

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