

ONE POT HOPPIN' JOHN RECIPE

<https://scoutermom.com/9713/pot-hoppin-john-recipe/>

Equipment

- Large cooking pot or Dutch oven
- Knife
- Cutting board
- Spoon for stirring and serving
- Charcoal, fire, or stove

Ingredients

- 1 1/2 cups dry black-eyed peas (traditional) or other beans
- 1 pound ham
- 1 onion, chopped
- 1/2 teaspoon crushed red pepper flakes
- salt and pepper to taste
- 6 to 8 cups water (depending if you want it thicker or soupier)
- 1 1/2 cups uncooked rice
- 1 cup shredded Cheddar cheese

Directions

1. Prepare the charcoal or fire if necessary.
2. Cut the ham into pieces.
3. Chop the onion.
4. Place the peas, ham, onion, red pepper, salt and pepper in the pot or Dutch oven.
5. Cover with water and bring to a simmer.
6. Cook for about 1 hour, until beans are tender
7. Stir in the rice, cover and cook until rice is tender, about 20 to 25 minutes. (Add a little additional water if it looks like there is not enough to cook the rice.)
8. Season to taste with salt and pepper.
9. Serve. Sprinkle shredded cheese over top, if desired.