

BLACK-EYED PEA STEW

1/4 cup spiced butter, or 1/2 stick butter

1 medium red onion, peeled and diced

2 cups chopped tomatoes

1/4 teaspoon chili flakes

4 cloves garlic, peeled and minced

3 tablespoons ginger, peeled and minced

1 tablespoon berbere spice mix, or chili powder

2 cups coconut milk

1 teaspoon turmeric

4 cups cooked black-eyed peas

1 cup water

2 teaspoons salt

2 sprigs cilantro, chopped

3 scallions, thinly sliced

DELICIOUS ADDITIONS:

• Potatoes

• Carrots

• Yams

• Collard greens

• Kale

• Chard

Melt the butter over medium heat in a heavy-bottomed pot. Add the onion and sauté for 2-3 minutes, until soft. Add the tomatoes and chili flakes and bring to a simmer. Add the garlic, ginger, berbere, coconut milk and turmeric. Return to a simmer. Add the black-eyed peas, water and salt. Simmer for 8-10 minutes. Stir in the cilantro and scallions and serve!