**Black Eyed Peas**

**Ingredients:**

6 oz. bacon, diced

1# dried black beans

1 clove garlic, minced

1 onion, small dice

2 bay leaves

Salt and pepper to taste

**INSTRUCTIONS**

**Wednesday:**

1. Mise en place all ingredients.
2. Put the beans in a large bowl and cover with water by 4 inches.

**Thursday:**

1. In a large pot over medium heat, render the bacon until it is crispy.
2. Add the garlic and onions and cook until they begin to brown; about 5 minutes.
3. Drain the liquid from the beans and add the beans to the pot.
4. Stir in the bay leaves and salt and pepper.
5. Add in 2 cups of water.
6. Bring the beans to a simmer. Turn the heat down to low and cook for 15 minutes.
7. Adjust seasonings to taste.