

Have you heard about the tradition of eating black-eyed peas on New Year's Day? It is believed that this tradition will bring you good luck in the new year. People have been eating black-eyed peas around New Year's for almost 1,500 years and stems from the historical Jewish custom of eating black-eyed peas in celebration of Rosh Hashanah, the Jewish New Year.

## **New Year's Day Black-Eyed Peas recipe**

*8 servings*

### **INGREDIENTS**

- 2 tablespoons extra-virgin olive oil, plus more for drizzling
- 4 ounces slab bacon, cut into 1/2" pieces (optional)
- 1 medium onion, finely chopped
- 5 sprigs thyme, plus leaves for serving
- 4 garlic cloves, smashed
- 2 cups black-eyed peas, soaked overnight, drained
- Kosher salt, freshly ground pepper

### **PREPARATION**

1. Heat 2 Tbsp. olive oil in a large saucepan over medium heat. Add bacon, if using, and cook, stirring occasionally, until some of the fat begins to collect in the pan and bacon starts to look shiny, about 5 minutes. Add onion and cook, stirring occasionally, until golden and tender, about 5 minutes. Add thyme sprigs, garlic, black-eyed peas, and 8 cups cold water and bring to a simmer over medium-high heat. Reduce heat to medium-low and simmer gently, skimming any foam from surface, until beans are tender, 35–45 minutes. Discard thyme; season with salt.
2. To serve, drizzle beans with olive oil and top with thyme leaves and some pepper.

#### **Do Ahead**

3. Beans can be cooked 3 days ahead. Let cool; cover and chill.

*Recipe source: <https://www.epicurious.com/recipes/food/views/new-years-day-black-eyed-peas>*