

Hoppin' John

The Rice Council

Internet address: <http://www.usarice.com/domestic/recipes/>

Servings: 8



Ingredients

1 pound meaty ham hocks
1 cup chopped onion
2 teaspoons salt
¼ teaspoon crushed red pepper
3½ cups water
2 cups dry blackeyes
1½ cups uncooked rice
Salt and ground black pepper

Cooking Method

Combine ham hocks, onion, salt, red pepper and water in large saucepan.

- Bring to a boil, cover, and simmer 1¼ hours, or until ham is tender.

Meanwhile, wash blackeyes.

1. Combine blackeyes and 6 cups water; bring to boil and boil 2 minutes.
2. Remove from heat, cover, and let stand 1 hour.

Remove ham hocks from saucepan.

1. If necessary, add water to liquid left in saucepan to measure 3½ cups.
2. Cut meat into small pieces, discarding bone and rind.
3. Drain blackeyes; discard soaking liquid.
4. Combine ham, blackeyes and rice in large saucepan; bring mixture to a boil.
5. Reduce heat, cover, and simmer 20 to 25 minutes, or until blackeyes and rice are tender and liquid is absorbed.
6. Season to taste with salt and black pepper.

Recipe from Thom Hackett's Recipe File at www.thomcooks.com