

Betty's Bacon and Jalapeno Hopping John--for New Year's Day!!!



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In this video, Betty demonstrates how to make Bacon and Jalapeno Hopping John. This is an updated version of the traditional Southern dish that is purported to bring you good luck all year if eaten on New Year's Day! This is also known as "Good Luck Peas."

Ingredients:

- 2 (15-ounce) cans black-eye peas, undrained
- 2 (10.75-ounce) cans beef broth
- 1 soup can uncooked white rice
- 2 tablespoons butter, melted
- 1 small onion, chopped
- 2 jalapeno peppers, seeded and chopped
- 6 slices crisp bacon
- ½ cup finely shredded sharp cheddar cheese

Place 2 cans black-eye peas, undrained, into a deep skillet. Place over low heat and bring to boiling while preparing other ingredients. Melt 2 tablespoons butter in a small saucepan. Add 1 small chopped onion and 2 seeded and chopped jalapeno peppers. Saute until onion is clear. Meanwhile, place 2 cans beef broth and 1 soup can uncooked white rice in a medium-sized pot. Cover with a lid that fits. Bring to a boil over medium heat. Reduce heat to low and cook for 15 minutes. Add sautéed onion and jalapeno peppers and cooked rice to heated black-eye peas. (You may choose to add less than the full amount of cooked rice, to your taste.) Stir mixture thoroughly and ladle into a serving dish. Crumble 6 slices crisp bacon and place on top of the black-eye pea mixture. Sprinkle about ½ cup finely shredded sharp cheddar cheese over the top of the bacon. Serve immediately into individual serving bowls while hot. Enjoy! Happy New Year and Good Luck all year long! Love, Betty ♥