

# Betty's "Good Luck" Hoppin' John



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In this video, Betty demonstrates how to make a traditional New Year's Day dish, "Good Luck" Hoppin' John. In the South, the belief is that if you eat Hoppin' John on New year's Day, you will have good luck all year long! I have a previous version of Hoppin' John, which you may prefer, but this is my creation for New Year's Day 2011.

## Ingredients:

4 to 6 slices uncooked bacon  
1 to 1 ½ tablespoons extra virgin olive oil  
1/3 green pepper, chopped  
2 cloves garlic, minced  
½ medium onion, chopped  
15-oz. can blackeye peas, undrained  
(2) 10 ¾-oz. cans beef broth  
enough uncooked long grain white rice to fill a beef broth can  
sprig of fresh rosemary or other herb for garnish, optional

In a frying pan, place 4 to 6 strips of bacon. Cook bacon until crisp. Remove from skillet and place on paper toweling to drain. In a medium-sized saucepan, place (2) 10 ¾-oz. cans beef broth and 1 equally-sized can of long grain white rice. Bring to a boil over medium heat. Reduce heat to low, cover tightly with a lid, and cook for 14 to 15 minutes, until rice absorbs beef broth. In the meantime, heat 1 to 1 ½ tablespoons olive oil in a deep skillet. Add 1/3 chopped green pepper, 2 cloves minced garlic and ½ chopped onion. Saute until onion is clear. To the deep skillet of sautéed vegetables add your cooked rice and a 15-oz. can of undrained blackeye peas. Stir all together, and return to heat for a short time to distribute heat to the blackeye peas and to intermingle flavors. Ladle out you Hoppin' John into a nice serving bowl, and crumble (or slice) 4 to 6 slices of crisp bacon over the top. Garnish with a sprig of rosemary or other fresh herb, if desired. Serve immediately as a main course or as a side dish. I wish you the Happiest New Year! I hope this recipe brings you good luck throughout the year! (wink) --Betty ♥