

RECIPE: **Slow Cooker Black-Eyed Peas** Kay Exl

From The Magical Slow Cooker

Served at CSC Select Dinner May 6, 2026

1 lb dried black-eyed peas
7 cups chicken broth
14 oz can petite diced tomatoes
½ cup diced sweet onion
1 garlic clove, minced
1 tsp oregano
¼ tsp pepper

About ¼ tsp salt TO BE ADDED AT THE END OF COOKING IF NEEDED

6 slices of bacon. Cooked and sliced		I cooked the meats separately, and
1 cup diced ham		served on the side

Directions:

Use a 6 quart slow cooker

Add the dried peas to the slow cooker NO NEED TO PRE-SOAK

Add the chicken broth, tomatoes, onion, garlic, oregano, and pepper

Stir, cover, and cook for 7 hours. Do NOT open lid during this time.

Add salt to taste I did NOT add salt at all.

Makes 8 large servings.

Serve with Bacon and Ham on the side. Good with corn bread, greens, steamed white rice.