**CREOLE-SPICED BLACK-EYED PEA SALAD ON CRUSTY TOAST**

This recipe is a celebration on toast. Black-eyed peas, along with tomatoes and bell peppers, are traditional southern ingredients that are often paired together during celebrations. In black culture, black-eyed peas represent survival, the ability to thrive, fertility and prosperity. Each new year, eating black-eyed peas is considered good luck. I like cooking beans from scratch, except with this dish. You can use a good quality canned peas, whip this up for an impromptu crowd, and save yourself some time.

**DIRECTIONS:**
1. Preheat oven to 400°F.
2. In a large bowl, combine the black-eyed peas, apple, green bell pepper, red onion, celery, parsley, creole seasoning, lemon juice, red wine vinegar and ¼ cup olive oil.
3. Lightly brush each slice of the bread with olive oil. Place the bread on a baking sheet and bake until lightly browned on top, about 7 to 10 minutes. Remove the bread from the oven and immediately (but carefully) rub the top surface of each slice of bread with the garlic clove. (Use tongs to hold the bread if your hands cannot handle the heat.) Top each piece of toast with a few tablespoons of the black-eyed pea mixture, top with more olive oil, and sprinkle with creole seasoning.

**Cooking Method for Fresh Black-Eyed Peas**
Add 1 lb dried black-eyed peas to a large sauce pot. Wash and cover the peas with water and ½ teaspoon kosher salt. Cook over medium heat for 45 minutes to 1 hour, or until peas are tender.

---

Submitted By:

Lazarus Lynch
Chef, Author, Activist, New York 4-H Alumnus