

# A Sutherland Belle

## New Year's Day Hoppin' John

### INGREDIENTS

- 6 ounces of country ham, cut into bite-size pieces
- 2 tablespoons olive oil
- 1 onion, chopped
- 3 cloves of garlic, minced
- 1 tablespoon dried thyme
- 1/4 teaspoon cayenne pepper (optional)
- 1 15-ounce can of tomato sauce
- 1 15-ounce can of diced tomatoes
- 3 15-ounce cans blacked eyed peas
- 1 box Uncle Ben's Wild Rice Mix with seasoning packet
- 2 bay leaves
- 3 cups chicken broth
- 2 large handfuls (about 4 loose cups) of collard greens (any dark green will work)
- Salt and Pepper to taste
- Hot Sauce
- Sliced green onions

### INSTRUCTIONS

1. Heat oil in a large Dutch oven. Add ham and cook for 3-4 mins or until slightly browned.
2. Add onion and sauté until tender 5-7 min.
3. Add garlic, thyme, and cayenne, and cook until fragrant.
4. Add tomato sauce, tomatoes, and beans. Bring to a boil, reduce temperature and simmer for 10 min.
5. Add rice with a seasoning packet and chicken broth. Simmer for 20 min.
6. Add chopped collard greens and cook for an additional 10 min.
7. Season with salt, pepper, and hot sauce if needed.
8. Top with green onions.

## Mimi's Buttermilk Cornbread

### INGREDIENTS

- 1/3 cup sugar
- 1/3 cup butter, softened
- 1 cup flour
- 4 tsp baking powder
- 1/2 tsp salt

- 1 egg
- 1 1/4 cups buttermilk (regular milk will work, too)
- 1 cup cornmeal

## **INSTRUCTIONS**

1. Preheat oven to 425 degrees and liberally butter your pan.
2. In a small mixing bowl measure out sugar, and softened butter then cream together.
3. In a large mixing bowl, measure out the flour, salt, and baking powder. Whisk to combine.
4. In a medium bowl beat one egg and buttermilk together.
5. Whisk the milk and egg mixture into the butter mixture.
6. Mix the liquid mixture into the flour mixture. Do not over-mix.
7. Add in cornmeal and stir until just combined.
8. Pour into your buttered pan and bake for 20-25 minutes.