

## Hoppin' John

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**Rated:** ★★★★★

**Prep Time:** 15  
Minutes

**Ready In:** 2 Hours  
15 Minutes

**Submitted By:**  
Daisy

**Cook Time:** 2  
Hours

**Servings:** 6

"This flavorsome dish from the American South combines black-eyed peas, onion, ham hock and long-grain rice in a satisfying, simmered pilaf. A sprinkling of smoked Cheddar cheese melts lusciously over the top."

### INGREDIENTS:

1 1/2 cups dry black-eyed peas	salt and pepper to taste
1 pound ham hocks	4 cups water
1 onion, chopped	1 1/2 cups long-grain white rice
1/2 teaspoon crushed red pepper flakes	1 cup shredded smoked Cheddar cheese

### DIRECTIONS:

1. In a large pan place the peas, ham hock, onion, red pepper, salt and pepper. Cover with water and bring to a boil. Reduce heat to medium-low and cook for 1 1/2 hours.
2. Remove ham hock and cut meat into pieces. Return meat to pot. Stir in the rice, cover and cook until rice is tender, about 20 to 25 minutes. Season to taste with salt and pepper. Sprinkle shredded cheese over top, if desired. Serve

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**Save  
Time on  
Dinner**

*Makes planning  
easy.  
-- Angela Sackett*



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