

BEANS 'N' GREENS

(from From Asparagus to Zucchini)

3 cups dried black-eyed peas
2 tablespoons olive oil
1 large onion, chopped
1 garlic scape, minced
1 teaspoon thyme
2-3 bay leaves
large bunch of Swiss chard, coarsely chopped
salt & pepper

Place peas in 4 quart pot, and add water to cover by one inch. Heat to boiling and reduce to simmer.

Meanwhile, heat oil in skillet. Add onions and garlic scape and sauté until soft. Add thyme and bay leaves and continue cooking for several minutes.

After cooking peas ½ hour, add the onion mixture. Continue cooking for 25 minutes. Add the swiss chard and cook 5 minutes longer. Season with salt and pepper to taste.

Makes 8-12 servings.