Slow-Cooker Black-Eyed Peas (Perfect for New Year's!)

Warm up your table with this Southern classic—rich, smoky, and full of comfort. This slow-cooker version makes it easy to feed a crowd with minimal effort.

Ingredients

- 4–5 slices bacon, chopped
- 1 large onion, diced
- 1 stalk celery, diced
- 2–3 tsp garlic, minced
- 2 tsp fresh thyme, minced
- 1 lb dried black-eyed peas (sorted and rinsed)
- 1 cup smoked sausage, diced
- 1 bay leaf
- 7 cups chicken broth
- 1–2 tsp Creole seasoning
- 1 tsp paprika
- 1 Tbsp bouillon powder
- Salt & pepper, to taste

Instructions

1. Cook bacon in a skillet for 5 minutes. Transfer to the slow cooker (or reserve for garnish).
2. In the same skillet, sauté onion, celery, garlic, and thyme for 3 minutes. Add to the slow cooker.
3. Add black-eyed peas, sausage, bay leaf, paprika, Creole seasoning, bouillon, and pepper.
4. Pour in chicken broth, stir, cover, and cook on **High for 7 hours**. Avoid opening the lid while cooking.
5. Season with salt to taste. Garnish with bacon and serve hot.

Optional Add-Ins

- For creamier peas: mash 1 cup of cooked peas and stir back in.
- For greens: add chopped kale or collards 20–30 minutes before cooking is finished.
- Using pre-soaked peas? Use 5 cups broth and cook on High for 5 hours.

Enjoy a cozy bowl of black-eyed peas—perfect for gatherings or good-luck traditions!