Ingredients
- 1 tablespoon olive oil
- 1 cup onion, chopped
- 1/2 cup celery, chopped
- 1/2 cup green pepper, chopped
- 1 tablespoon chopped garlic
- 1 pound black-eyed peas, soaked overnight and rinsed
- 1 quart vegetable stock
- Bay leaf
- 6 Springs fresh thyme leaves
- Salt, black pepper, and cayenne
- 3 tablespoons finely chopped green onion

3 cups steamed white rice

Directions
1. Heat oil in a large soup pot, add the onion, celery, green pepper, and garlic, cook for 4 minutes.
2. Add the black-eyed peas, stock, bay leaves, thyme, and seasonings.
3. Bring to a boil, reduce the heat and simmer for 40 minutes, or until the peas are creamy and tender, stir occasionally.
4. If the liquid evaporates, add more water or stock.
5. Adjust seasonings, and garnish with green onions.
6. Serve with rice

Notes: