**Fresh or Frozen Black Eye Peas or Cream Peas**

2 slices of bacon cut up and fried till crisp

1 medium onion chopped medium

1 quart frozen or fresh peas

1 large garlic clove chopped

½ cup chopped green pepper

1 large stalk celery sliced with leaves

1/2 cup chopped cilantro

1 cup canned tomatoes or home grown ones

1 tsp or more of salt to taste

1/2 tsp pepper

Sauté onion, garlic, pepper, celery in bacon fat, add about 2 cups water, add peas, salt, pepper and herbs provence. After boiling turn down to medium or low and cook slowly about 20-30 minutes until peas are tender, adjust seasoning. After cooking 15 minutes add chopped cilantro. Let sit 10 minutes or so to let flavors mingle.

*(submitted by Sandy Llewellyn*)