



## Black-Eyed Pea Soup

- 5 slices thick-cut bacon, diced
- 1 onion, chopped
- 1 green bell pepper, chopped
- 3 ribs celery, sliced
- 3 (15 ounce) cans jalapeno black-eyed peas, liquid reserved
- 2 (15 ounce) cans stewed tomatoes, liquid reserved
- 1 teaspoon chicken season

In skillet, cook bacon pieces until crisp, drain on paper towel and put in slow cooker. With bacon drippings in skillet, sauté onion and bell peppers, but do not brown. To bacon in slow cooker, add onions, bell pepper, celery, black-eyed peas, stewed tomatoes, 1 1/2 cups (375 mL) water, 1 teaspoon (5 mL) salt and chicken seasoning. Cover and cook on LOW for 3 to 4 hours.