Savory Black-Eye Soup
This tasty soup is hearty and nourishing.

2 cups dried black-eyed peas (soak overnight)
3 cups vegetable broth
1 cup chopped onions
2 cups diced tomatoes (1-15-oz. can)
2 teaspoons salt
1/4 teaspoon pepper
3/4 teaspoon oregano
1/2 teaspoon thyme
1/2 teaspoon rosemary
2 tablespoons vegetarian “baco bits” (made of soy)

In a large pot soak black-eyes in 6 cups cold water, and let stand overnight. Rinse and drain the peas.

In a cooking pot sauté the onions in a little water until they are translucent. Add the black-eyes and all remaining ingredients to the pot, and bring to a boil. Simmer partly covered for 45-50 minutes until peas are very tender, stirring occasionally and adding water as necessary to achieve desired consistency. When soup is fully cooked puree 2 cups of soup in a blender and return to the pot. Salt to taste, and serve.

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