

New Years Lunch **Black-eyed Peas & Hog Jowls**

Jones Family Tradition

New Year's Day Dinner (Lunch) Tradition in the Jones/Simmons/Harris/Fulcher Family has always this Tradition. The black-eyed peas represent health and the Hog Jowls represent good luck. (black people also follow this tradition adding Collard Greens representing coin or money.)

Ingredients:

- One or two packages of Frozen Black-eyed Peas
- Several Pages of Hog Jowls (or Bacon squares)

Preparation:

(Black-eyed Peas)

Open Packages of Black-eyed Peas. Add Water enough to Cover, seasoning accordingly. Cook until tender and will mash easily with a fork. Set-aside cooked peas until ready to serve.

Preparation:

(Hog Jowls)

Note: (I recommend peeling skin and slicing the day before.) Hog Jowls or Bacon-squares, comes in shrink-wrapped packages in todays time. Basically, the meat is taken from the cheek area of the face or head of a Hog. It's much the same meat as Bacon that comes from the belly area. It's smoke and salt cured, though the amount of salt used greatly reduced from time of your grand mother/ father's time.

Keep packages of Hog Jowls in Refrigerator until Ready to prepare. Open Package and rub with paper towel to dry and make not slippery. Take a Sharp knife and peel skin off meat. After you get started grab hold of skin and pull while peeling skin away from meat. Avoid as much as possible from cutting the meat with the skin. Repeat with all packages purchased.

Put in Refrigerator until Cold again. Rub again with Paper to Dry and make non-slippery again.

Lay on Flattest side on Cutting board, use a very Sharp Butcher Knife or an Electric Knife and slick as thin as possible. If necessary use a fork to hold when you get close to the edge.

To cook:

In a cast iron skillet preheated to medium heat (gas) or number 4 or 5 (on a Electric Stove), place slices of Bacon in pan place as many as you can get in pan. Fry on each side until crisp through in through but not burnt. Repeat until you get desired amount cooked.

Serving suggestions:

Place Fried Hog Jowl in Bowl, allow people to serve themselves, either to eat with the Black-eyed peas in plate, or as sandwiches. Place Mayonnaise, sliced Tomatoes, and Loaf Bread to make sandwiches. Place hot Black-eyed Peas in Bowl. Allow guest to serve him or herself. If you go with the collard greens you have to prepare and cook them as desired.