

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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