



Black-Eyed Pea Soup



Ingredients:

- 1 pound bulk pork sausage
- 1 pound ground beef
- 1 large onion, diced
- 4 cups water
- 3 (15 ounce) cans black-eyed peas, drained
- 1 (28 ounce) can diced tomatoes
- 1 (10 ounce) can diced tomatoes with green chile peppers (such as RO*TEL®), undrained
- 1 teaspoon Worcestershire sauce
- $\frac{3}{4}$ teaspoon garlic salt
- $\frac{1}{2}$ teaspoon salt
- 1 (4 ounce) can chopped green chilies
- 4 teaspoons molasses
- 4 beef bouillon cubes
- $\frac{1}{4}$ teaspoon ground black pepper
- $\frac{1}{4}$ teaspoon ground cumin

Method:

1. In a large Dutch oven, cook and stir the pork sausage and ground beef with the onion over medium heat until the meat is no longer pink, 10 to 12 minutes; drain off excess fat. Pour in the water, and stir in black-eyed peas, diced tomatoes, tomatoes with green chiles, Worcestershire sauce, garlic salt, salt, canned green chilies, molasses, beef bouillon cubes, black pepper, and cumin until thoroughly mixed.
2. Bring the soup to a boil, reduce heat to a simmer, cover, and simmer for 45 minutes.