

White Acre Peas and Smoked Sausage

In September the only things coming out of my garden are peppers, basil, flowers, and herbs. So I head on out to the Frenchtown Heritage Fest and the Farmers market and see what they have. I get a bag of shelled White Acre Peas from Sanguon's Organics, a couple of tomatoes and an onion from Ed Duffy, and a package of mild Smoked Sausage from Limestone Meats to create this end of summer hearty stew.

Anthony

Prep time: 45 minutes

1 Tbsp. Olive Oil

1 Tsp. sugar

¼ Tsp. pepper

1 Tsp. of salt

1 Tsp Cumin Powder

1 Onion Chopped

2 Tomatoes chopped

1 package mild Smoked Sausage from Limestone meats or Bradley's

2 to 4 cups water or chicken broth

Approximately 1 Lb. package of shelled White Acre or any field pea.

Heat a large pot with a cover on the stovetop and put in olive oil, when hot put in the two Smoked Sausage pieces (cut in half to fit in pot). Cook on medium heat till the casing begin to split, turning regularly. Set aside and cut into 1 inch pieces after it cools a bit.

Pour off most (but not all of the grease) and put in 2 cups liquid and bring to a boil, add peas and add enough liquid to cover.

Add onion and sugar and simmer on medium low covered for 25-35 minutes (adjust time so peas don't get mushy). Add chopped tomatoes at the 20 minute mark. Then add the sausage, salt, cumin, and pepper and cook for 5 minutes more.

Serve over rice (I like basmati) with the juice as the sauce in a bowl. Pairs nicely with a red wine.

Contributed by Anthony Gaudio, Sustainable Tallahassee, September 2014

