

## Smokey Black-eyed Peas

Yield: 64 servings

Prep time: 30 mins

Total time: 8-12 hours (overnight cooking)

### Ingredients

Black-eyed peas | 5 lbs.  
 Smoked Sausage | 4 lbs.  
 Smoked thick-cut bacon, medium diced | 2 lbs.  
 Smoked ham shank, split | 2  
 Smoked ham hocks | 2  
 Large yellow onion, medium diced | 2  
 Celery, medium diced | 1 bunch  
 Canned petite diced tomatoes, drained | 56 oz.  
 Canned crushed tomatoes | 28 oz.  
 Fresh garlic, minced | 1 bulb  
 Fresh Thyme, tied in bouquet | 1 bunch  
 Salt & Pepper to taste  
 Baby kale, reserved | 1 lb.



### Directions

1. Preheat the iCombi Pro using cooking mode Meat / Pan-frying / Medium coloration / 5 mins.
2. Place diced bacon in a 6" deep hotel pan and render for 5 minutes (once loaded switch to the iProduction Manager).
3. Stir diced bacon and cook an additional 2-3 minutes using the Flex-timer of the iProduction Manager.
4. Remove bacon leaving the fat in the pan and allow to drain.
5. Place onions in the bacon fat and cook for 3 minutes using the Flex-timer of the iProduction Manager.
6. Stir in celery and garlic and cook until tender (2-3 minutes) using the Flex-timer of the iProduction Manager.
7. Remove pan from the iCombi Pro and add all remaining ingredients except for the baby kale which is added just before serving.
8. Return to the home screen of the iCombi Pro.
9. Select cooking mode meat / boil / with core temperature probe / delta 108°F / 193°F core temp, you need to also set your hold temperature for 193°F as well (contact the ChefLine® 866-306-CHEF(2433) for guidance if needed).
10. When prompted to load, place inside cooking chamber, insert the core temperature probe deep into the pan and allow to run for at least 8 hours, preferably overnight. **\*\*NOTE: The cooking system will indicate that it has reached temp (193°F) very quickly, the key is to ignore that alarm to hold at 193°F.**
11. Season with salt & pepper to taste, stir in baby kale and eat on or around New Year's Day for good luck!

