



7 Layer Dip

Yield: 4 servings

Ingredients:

6 oz refried black eyed peas (recipe and instructions below)
4 oz guacamole
4 oz poblano cream
4 oz Asadero cheese, grated
4 oz Kalamata olives, chopped
2 oz field greens, chopped
16 oz tortilla chips
4 oz pico de gallo

Method:

- Layer peas, guacamole, cheese and olives in vessel.
- Top with greens and pico.
- Serve with chips.

Refried black eyed peas ingredients:

1 cup black eyed peas
4 cups water
4 cups chicken stock
1 lime, quartered
1 tsp. ground black pepper
1 tbsp. Kosher salt
1/4 cup carrot, small dice
1/2 each onion, small dice
1 rib celery, small dice
1/4 each poblano pepper, small dice
1 tbsp. garlic, minced
2 oz. chorizo

Method:

- Soak peas in water over night.
- Drain and rinse well.
- Cook peas in large saucepan with the chicken stock, limes, salt, and pepper, on a medium flame until tender.
- Drain and refrigerate.
- In the saucepan, place the chorizo over medium-low heat and sauté until cooked.
- Once the fat has well rendered out and the meat is well browned, turn up heat to medium-high, add the vegetables and continue to cook until the vegetables have lightly browned.
- Add the drained peas back to the pan and cook the peas scrapping the bottom occasionally (to keep from scorching).
- Once the peas have broken down to the consistency desired, add chicken stock to rehydrate to a desired thickness. Adjust seasoning with salt and pepper as necessary.