

NYBG

EDIBLE ACADEMY
JUNETEENTH WEEKEND

PICKLED BLACK EYED PEAS

Prepared for the Edible Academy Juneteenth Celebration by the Edible Academy team, after a recipe by Dr. Jessica B. Harris

Serves 4

Ingredients

- 2 cans (1 pound each) black-eyed peas, drained
- ¼ cup minced dark purple bell pepper
- ¼ cup minced red bell pepper
- ¼ cup minced green bell pepper
- 1 Tablespoon finely minced garlic
- 1 small onion, minced
- 2 Tablespoons red wine vinegar
- 1 Tablespoon balsamic vinegar
- ¾ cup olive oil
- 2 branches fresh thyme, crumbled



Instructions

Pour the drained black-eyed peas into a medium-sized bowl and add the bell peppers, garlic, and onion. In another bowl, combine the vinegars, olive oil, and thyme to form the marinade. Pour the marinade over the black-eyed pea mixture, cover with plastic wrap, and refrigerate overnight so that the flavors blend, stirring occasionally.