

Blackeyed Peas with Ham Hocks and Collards

2 cups blackeyed peas, soaked overnight	1 Tablespoon olive oil
1 bunch collards, ribs removed, chopped	1 large onions, diced
1 ham hock, meat diced small, save the bones	3 ribs Celery, diced
1 carrot, peeled and diced	1 red bell pepper, diced
2 cloves garlic, chopped	5 cups beef and/or chicken stock
1 Tablespoon tomato paste	1 bay leaf
Salt and pepper	1teaspoon Tabasco sauce
2 teaspoon apple cider vinegar	

Sort beans and soak overnight. Heat the olive oil in a large pot, and add all diced vegetables and garlic. Cook for 5 minutes then add the ham hock meat and bones. Stir and add the tomato paste, salt, pepper, and bay leaves and cook, stirring, for five more minutes. Add stock and bring to a boil. Add beans and collards and cook until beans are just tender, about 35 minutes. Turn off heat and add Tabasco and vinegar, taste and adjust seasoning with salt and pepper if necessary. Great with cornbread on the side!



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Roast Pork Loin with Spicy Fennel

1 small pork loin, boneless or bone-in	
Salt and pepper	
<i>The Rub:</i>	
3 Tablespoons Fennel seeds, freshly ground	Pinch of Nutmeg
1 Tablespoon smoked paprika (pimenton)	Pinch of Allspice
1 Tablespoon sugar	6 cloves of garlic, finely chopped
1 Tablespoon olive oil	

Season the pork generously with salt and pepper. Mix the 'rub' ingredients into a thick paste and massage into the roast. Allow to sit for several hours or overnight. Roast on a rack at 400 for 10 minutes to start the browning process, then reduce to 325 and cook to an internal temperature of 135 degrees-allow the meat to rest for at least 15 minutes during which the temperature will increase to about 150 degrees. The roast may be cooked to a higher temperature for those wary of slightly pink pork, but the finished product will be noticeably drier and tougher-if quality meat is used there should be little to fear. A great centerpiece to just about any meal!



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