

## Black – Eyed Pea Jambalaya



1 medium onion, minced  
1 cup cubed ham  
1 lb. ground beef or sausage  
1 T **Crystal Steak Sauce**  
1 T **Crystal Worcestershire Sauce**  
Water  
1 can black – eyed peas, drained (reserve liquid)  
½ cup green bell pepper, minced  
1 cup rice  
Shortening

### Directions:

1. In a large skillet, sauté onion and green bell pepper in shortening until transparent.
2. Add ground beef, ham, **Crystal Steak Sauce**, and **Crystal Worcestershire Sauce**; simmer.
3. When meat is cooked, add rice and simmer until the rice begins to fry.
4. Combine liquid from black – eyed peas with enough water to equal 2 ½ cups liquid.
5. Add rice to mixture. Stir occasionally until rice is tender (about 40 minutes).
6. Just before removing rice mixture from the fire, heat black – eyed peas.
7. Place rice mixture onto center of serving platter and spoon peas around the rice.

**Number of servings: 4**

