

Lu Jax

Owner: Frank & Lucy Jackson

Instagram: <https://www.instagram.com/lujaxcatering/>

Recipe: Hoppin' John

Ingredients

- 1 lb black-eyed peas (frozen, canned, or dried)
- 2 smoked turkey butts
- ½ lb bacon, chopped
- 14 oz andouille sausage (pork or chicken), sliced
- 3 cups white onion & mixed bell peppers, diced
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp Tony Chachere's Creole seasoning
- ½ tsp red pepper flakes (optional for a little heat)
- 2 cups chicken broth
- 1 cup water
- 3 cups long white rice grain, *unrinsed*

Instructions

1. Prepare the Base
In a large pot or Dutch oven, cook chopped bacon over medium heat until it begins to crisp and render its fat. Add in the andouille sausage and cook for 3–5 minutes until browned and fragrant.
2. Build the Flavor
Add the diced onions and bell peppers to the pot. Sauté until softened and golden, about 5–7 minutes. Stir in the garlic powder, onion powder, Tony's, and red pepper flakes.
3. Add the Peas and Turkey
Add the black-eyed peas and smoked turkey butts to the pot. Pour in the chicken broth and water, making sure everything is covered. Bring to a boil, then reduce heat to medium-low and simmer.
 - If using dried peas, simmer until tender (about 45–50 minutes).
 - If using canned or frozen peas, simmer for 20–25 minutes to let the flavors blend.
4. Add the Rice
Once the peas are tender, stir in the *unrinsed* long grain white rice. Cover and simmer on low heat for 20–25 minutes, or until the rice is fully cooked and has absorbed most of the liquid.

5. Finish and Serve

Remove the smoked turkey butts, shred the meat, and fold it back into the pot. Stir well to combine all the flavors. Adjust seasoning to taste.

6. Presentation Tip (Lu Jax Style):

Serve hot in a deep bowl or mini tasting cup, topped with a sprinkle of green onions or a drizzle of hot sauce for a pop of color and flavor. Perfect for gatherings, New Year's Day, or your next catering spread.

Serves: 8–10

Prep Time: 20 minutes

Cook Time: 1 hour