

Point Blank Pepper Company's 'Elevated' New Year's Menu

There's a long tradition in the South for eating black-eyed Peas, collard greens, and cornbread on New Year's Day. It's believed that doing so will bring prosperity, good luck, and fortune in the New Year. This year, "Elevate" your luck and fortune even more with Point Blank Pepper Company's products!

Easy "Elevated" Old-School Black-Eyed Peas

- 3 slices bacon, chopped
- 1 medium onion, chopped
- 1/2 green or red bell pepper, chopped
- 2 tbsp Smoke Rings or Hallow Rings, finely chopped
- 1 (14.5-ounce) can stewed tomatoes
- 2 (15.8-ounce) cans black-eyed peas
- 1 tablespoon soy sauce
- 1 teaspoon dry mustard
- 1/2 teaspoon chili powder
- 1/2 teaspoon salt
- 1/2 teaspoon liquid smoke
- 1/2 teaspoon black pepper
- 1 tablespoon chopped fresh parsley

Cook the bacon in a large skillet until crisp. Remove and set aside.
Leave the bacon grease in the skillet and add onion, bell pepper, and Rings.
Cook 2 to 3 minutes to soften.
Add remaining ingredients. Bring to a boil and then simmer for 15 to 20 minutes.
Sprinkle with parsley and bacon.

NOTE:

When using canned black-eyed peas, opt for Margaret Holmes Seasoned Black-Eyed Peas if you can find them. They have an amazing flavor and are made by a family business in South Carolina.

Hot Black-Eyed Pea Dip

When you'd rather have your peas in a cheesy dip, dig into this easy and delicious appetizer.

- 1 tablespoon butter
- 1 small onion, diced
- 1/2-1 tablespoon finely chopped Smoke Rings or Hallow Rings
- 1/4 teaspoon ground cumin
- 4 ounces cream cheese, softened
- 1/3 cup sour cream
- 1 (10-ounce) can Rotel diced tomatoes and green chilies, drained
- 1 (15-ounce) can seasoned black-eyed peas, drained
- salt and pepper
- 1/2 cup shredded Mexican cheese or cheddar

Preheat oven to 350 degrees.

Melt butter in a pan and add onion. Cook until soft.

Add remaining ingredients to pan EXCEPT shredded cheese. Stir to evenly mix and remove from heat. Check for seasoning and add salt and pepper to taste.

Transfer dip to a greased cast iron skillet or baking dish. Sprinkle shredded cheese on top.

Place in oven and bake for 20 minutes or until warm and cheese is melted. Serve with tortilla chips.

Jalapeno Black-Eyed Pea Cakes

Have your cornbread and black-eyed peas together topped with an 'Elevated' jalapeno sour cream.

2 (15-ounce) cans seasoned black-eyed peas, drained
1 tablespoon butter
1/2 medium sweet or yellow onion, finely chopped
1/2 red bell pepper, finely chopped
4 green onions, sliced
1 garlic clove, minced
1 1/2 cups cornbread crumbs, from leftover cornbread
1 egg yolk
1 teaspoon cumin
1/2 cup cornmeal
3 tablespoons Vegetable oil

Jalapeno Sour Cream

1/2 cup sour cream
2 teaspoons diced Smoke Rings or Hallow Rings

Process one drained can of black-eyed peas in a food processor until fairly smooth. Scrape into a medium bowl. Pat the second can of black-eyed peas with paper towels to remove excess moisture and add to bowl.

Melt butter in a large nonstick skillet over medium heat. Add onion and bell pepper and cook for 5 minutes. Add green onion and garlic and cook for 1 more minute. Let cool and add to bowl with black-eyed peas.

Add cornbread crumbs, egg yolk, and cumin to bowl. Mix everything together well.

Form mixture into patties about 2 1/2 inches across. Lightly dredge in cornmeal. Place on a baking sheet and refrigerate for at least 1 hour.

Heat Vegetable oil in large nonstick skillet over medium-high heat. Add black-eyed pea patties and cook for about 2 minutes per side. You will probably need to cook them in 2 batches.

Drain on paper towels.

Mix together sour cream and pickled jalapenos and serve with Black-Eyed Pea Cakes.

NOTE:

Seasoned black-eyed Peas can be hard to drain because the liquid is quite thick. Use paper towels to blot up as much of the moisture as you can. If you can't find seasoned black-eyed peas, use regular canned black-eyed Peas and add Season salt to taste. They will be easier to drain than the seasoned black-eyed Peas, so add a full egg instead of just an egg yolk if the mixture is a little on the dry side.

“Elevated” Collard Greens

Spice these up as much or as little as you want. Use PITH'D OFF with the pepper flakes to really amp up the spice. Finish with chopped Rings and drizzle with Table Sauce or Table Sauce Version 2.0

2 pounds collard greens, rinsed.
5 slices thick bacon, diced.
1 large onion, diced.
3/4 cup chicken broth
3 tablespoons cider vinegar
1 tablespoon dark brown sugar
1 teaspoon red pepper flakes
1/4 to 1/2 teaspoon tabasco sauce or other hot sauce
salt and pepper

Use a knife to cut on either side of the large rib running up each collard green leaf. Remove it and discard it. You don't need to go all the way up the leaf, just remove the thickest part. For smaller leaves, just remove the stem. Stack about 4 to 5 leaves, roll them up, and cut into 1/2-inch strips. Repeat with remaining leaves.

Cook bacon in a large pot over medium heat until crisp. Remove with a slotted spoon to a paper towel lined plate.

Add onion to bacon fat and cook over medium heat, stirring occasionally, until softened.

Add broth, vinegar, sugar, red pepper flakes, and tabasco sauce to pot. Stir to combine. (For additional heat, add in 1/2 to 1 tsp of PITH'D OFF! Jalapeno Blend Seasoning.

Add collard greens and use tongs to turn and mix them until they reduce in size some. Cover, turn heat to low and cook for 1 hour, stirring occasionally.

Before serving, sprinkle bacon on top and season to taste with salt and pepper. Add in chopped Smoke or Hallow Rings before serving and drizzle with Table Sauce or Table Sauce Version 2.0.

Drunken Sweet and Spicy Collard Greens

Take your traditional collard greens to a new level with a splash of bourbon and the sweetness of Table Sauce or Table Sauce Version 2.0.

- 2 bunches fresh collard greens
- 1 tablespoon butter
- 4 slices thick-cut bacon, cut into 1/4-inch pieces.
- 1 medium sweet onion, diced.
- 4 cups chicken broth
- 1/2 cup packed brown sugar.
- 1/3 cup bourbon
- 1/4 cup apple cider vinegar
- 1/2 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon crushed red pepper flakes.
- 1/2 teaspoon Table Sauce or Table Sauce Version 2.0

Rinse collard greens well. Remove stem and thick part of the rib from each leaf and discard. Stack about 8 leaves on top of each other, roll up like a cigar and cut into 1/2-inch ribbons. Repeat with remaining leaves.

Add butter, bacon and onion to a large Dutch oven. Cook until the bacon is crisp, and the onion is tender.

Add remaining ingredients except collard greens to the Dutch oven. Bring to a boil.

Add collard greens and stir until the collard greens are mostly wilted.

Reduce heat, cover and cook for about 1 1/2 hours.

“Elevated” Southern Cabbage

If you prefer cabbage to collards, try this as your side dish of choice. Cabbage also represents good fortune just like collards so dig in and reap the benefits!

5 slices bacon.

1 cup diced onion.

1 medium head cabbage, cored and coarsely chopped.

2 cups Chicken Broth

1/4 teaspoon crushed red pepper flakes, optional (Or PITH'D OFF!)

black pepper

Smoke or Hallow Rings

Table Sauce or Table Sauce Version 2.0

Cook bacon in a large pot or Dutch oven until crispy. Remove bacon from pot and set aside.

Leave about 2-3 tablespoons of bacon grease in the pot. You can save any excess bacon grease for another use.

Cook the onion in the bacon grease until soft.

Add cabbage, chicken broth, and red pepper flakes. Cover pot and simmer for about 10 minutes, opening it to stir once or twice.

Remove lid from pot and cook uncovered for about 15 minutes. Turn up the heat a little so you get a good amount of evaporation.

Season to taste with pepper (or PITH'D OFF!). If desired, add a little salt.

Crumble the bacon and mix it into the cabbage mixture. Serve in small bowls with the broth. Add in chopped Rings and drizzle with Table Sauce before serving.

Good Luck Cornbread Skillet

This is the winning recipe from the 2015 National Cornbread Festival and is a one-pan cornbread skillet with all the traditional New Year's Day ingredients! We added our own 'Elevated' flavor to this with Smoke Rings, but you can amp it up further with Hallow Rings or PITH'D OFF!

Filling

- 1 (12-ounce) package smoked sausage, cut lengthwise and then into 1/4-inch slices
- 1/2 cup chopped onion.
- 1/2 cup chopped red bell pepper.
- 2-3 tbsp Smoke Rings or Hallow Rings
- 1 clove garlic, minced.
- 2 (15-ounce) cans black-eyed peas, drained
- 1 (14.5-ounce) can chicken broth
- 1/2 teaspoon Hot Sauce, (Add PITH'D OFF! if you want it hotter)
- 1 (10-ounce) package frozen chopped collard greens, thawed
- 2 tablespoons finely chopped cilantro.

Cornbread Topping

- 2 cups Self-Rising Corn Meal Mix
- 2 teaspoons sugar
- 1 1/3 cup buttermilk
- 1 egg, beaten.
- 1/4 cup oil
- 1 cup (4 ounces) shredded Cheddar cheese.

Heat oven to 400 degrees. Cook sausage, onion, and bell pepper in a 12-inch cast iron pan until sausage is brown and onion and bell pepper are softened.

Add garlic and cook for 30 seconds. Stir in remaining filling ingredients, EXCEPT cilantro, and simmer for 10 minutes. Add cilantro.

Place the cornmeal mix and sugar in a medium bowl. Stir in buttermilk, egg, and oil. Fold in cheese.

Spoon batter over sausage mixture leaving an area open in the middle (it will cook more evenly this way).

Place in oven for 30 to 40 minutes, or until cornbread is lightly browned.

“Elevated” Air Fryer Hush Puppies

A different twist on corn bread and a great accompaniment to your greens.

1 ¼ cups (7¼ ounces) fine plain yellow cornmeal
2 Tbsp all-purpose flour
1 Tbsp granulated sugar
1 ½ tsps. baking powder
¾ tsp kosher salt
½ tsp garlic powder
¼ tsp black pepper
¼ cup finely chopped yellow
1 Tbsp finely chopped chives.
½ cup whole buttermilk
1 Tbsp unsalted butter, melted.
1 ½ tsps. Table Sauce or Table Sauce Version 2.0
1 large egg

Whisk cornmeal, flour, sugar, baking powder, salt, garlic powder and pepper in a large bowl. Stir in onions and chives until combined. Whisk together buttermilk, melted butter, Table Sauce and egg in a small bowl. Stir buttermilk mixture into cornmeal mixture until just combined. Refrigerate uncovered 10-30 minutes. Preheat air fryer and fry basket to 400 degrees for 10 minutes. Remove fry basket, carefully line with aluminum foil and lightly coat with cooking spray. Working in batches, scoop heaping teaspoons of the chilled batter into the prepared basket about ¼ inch apart. Lightly spray the tops with cooking spray. Cook in preheated air fryer until puffed and golden brown – about 8 minutes. Transfer cooked hush puppies to wire rack and keep warm in preheated oven (200 degrees). Repeat with remaining batter. Serve immediately.