



- 4 cups cooked black-eyed peas
- 1/2 cup Spiced Butter or 1 stick unsalted butter
- 1 medium red onion - peeled + thinly sliced
- 2 cups chopped tomatoes
- 1/4 teaspoon chili flakes
- 4 cloves garlic - peeled + minced
- 3 tablespoons minced gingerroot
- 1 tablespoon Berbere or chili powder
- 2 cups coconut milk
- 1 teaspoon turmeric
- 1 cup water
- 2 teaspoons salt
- 2 sprigs cilantro - leaves chopped
- 2 scallions - thinly sliced

Melt the butter in a heavy pot over medium heat. Add the onion, tomato + chili flakes and sauté till onions are tender. Add the garlic, ginger, Berbere or chili powder, coconut milk and turmeric. When simmering add the black-eyed peas, water and salt. Simmer 8-10 minutes, stir in cilantro + scallions and serve!