

*make ahead*

## *Black-eyed Pea-and-Ham Dip*

**Prep: 20 min. Cook: 13 min.**

- ½ cup diced country ham
  - 2 (15.8-oz.) cans black-eyed peas, rinsed and drained
  - ¾ cup water
  - 1 large tomato, finely chopped
  - 2 green onions, sliced
  - 1 celery rib, finely chopped
  - ¼ cup chopped fresh parsley
  - 2 Tbsp. olive oil
  - 1 to 2 Tbsp. apple cider vinegar
- Cornbread crackers

Sauté ham in a lightly greased large nonstick skillet over medium-high heat 3 to 5 minutes or until lightly brown; stir in black-eyed peas and ¾ cup water. Reduce heat to medium, and simmer 8 minutes or until liquid is reduced by three-fourths.

Partially mash beans with back of a spoon to desired consistency.

Stir together tomato and next 5 ingredients. Spoon warm bean mixture into a serving dish, and top with tomato mixture. Serve with crackers. **Yield:** 12 appetizer servings.

**Make-Ahead Note:** Prepare dip 24 hours in advance, if desired; then reheat before serving.