

## **SPICY BLACK-EYED PEAS**

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**Ham hock or salt pork**  
**1 lb. black-eyed peas**  
**¼ tsp. red pepper**

**¼ tsp. salt (optional)**  
**1 clove garlic**  
**Dash of black pepper**

Wash the ham hock real well. Soak it overnight. In separate pan, soak black-eyed peas overnight, then throw away all the bad peas and put the good peas in a large pot with the ham hock and enough cold water to cover the peas. Add garlic and red pepper and cook 45 minutes to 1 hour. If not salty enough, add salt and pepper.

## **JALAPENO POTATOES**

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**4 medium red potatoes**  
**1 small bell pepper, slivered**  
**Salt and pepper to taste**  
**½ stick butter**

**1 Tbsp. flour**  
**1 c. milk**  
**½ roll garlic cheese**  
**½ roll jalapeno cheese**

Boil potatoes in the jackets in salted water until tender. When cool, slice and layer in a buttered casserole with bell pepper. Salt and pepper each layer. Melt butter in a saucepan; add flour and stir until well blended. Gradually add milk, stirring constantly. Add cheese, which has been cubed. Cook until melted. Pour over the potatoes and bake at 350° about 45 minutes to 1 hour.

## **SAN ANTONIO FIESTA CAKE**

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**1 c. sugar**  
**1 c. real butter**  
**1 egg, well beaten**  
**1 c. cooked, mashed pinto beans**  
**2 tsp. vanilla**  
**1½ c. flour**  
**½ tsp. salt**

**1 tsp. soda**  
**1 tsp. cinnamon**  
**½ tsp. cloves**  
**½ tsp. allspice**  
**2 c. uncooked, diced apples**  
**1 c. raisins**  
**1 c. pecans, chopped**

Cream sugar and butter; add egg, beans, and vanilla. Sift together dry ingredients, then add to mixture. Coat apples, raisins, and nuts with ½ cup flour and fold into mixture. Spray a tube or Bundt pan with nonstick spray and bake at 350° approximately 1 hour or until toothpick comes out clean.