

Spicy & Smoky Southern Black Eyed Peas

Yield: 4 min
Total Time: 195 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-southern-fried-turkey-wings-recipe>

Ingredients:

- 6 cups chicken stock or broth
- 2 pounds turkey wings smoked, I used two drumsticks
- 1 pound black eyed peas
- 1/2 cup white onion diced, finely chopped
- 4 garlic cloves finely chopped
- 1/2 teaspoon red pepper cayenne
- 1/2 teaspoon black pepper
- 1 tablespoon liquid smoke
- kosher salt

Nutrition:

1. Calories: 770 calories
2. Carbohydrate: 84 grams
3. Cholesterol: 195 milligrams
4. Fat: 7 grams
5. Protein: 88 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 880 milligrams
8. Sugar: 8 grams

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