

Tilghman Island Inn
www.tilghmanislandinn.com
Black Eyed Pea Cakes

2 cups black Eyed Peas
2 tablespoons Butter
½ cup minced red onion
4 cloves garlic minced
4 tablespoons minced red bell pepper
or pimento
2 jalapenos
2 Egg yolks
1 cup fresh bread crumbs
1 teaspoon Tabasco
4 teaspoon fresh cilantro
1 teaspoon cumin
1 teaspoon black pepper
2/3 cups yellow cornmeal for dredging
½ cup vegetable oil for frying

1. In saucepan melt butter, add red onion, garlic, red & jalapeno peppers. Cook until limp.
2. Add peas let cool.
3. Add yolk, ½ cup bread crumbs, Tabasco, cilantro, cumin and pepper and mix well. Add more crumbs if necessary to hold shape.
4. Refrigerate for at least one hour.

Shape into 24 cakes, dredge into cornmeal. Deep fry.