# Bacon peas patties

## Ingredients

- ½ pound bacon
- 3 cups canned black-eyed peas, rinsed and drained
- ⅓ cup chopped roasted red peppers
- 2 tablespoons minced shallot
- 3 tablespoons all-purpose flour (plus more if needed)
- Salt and black pepper, to taste
- 1 tablespoon butter
- 1 tablespoon vegetable oil

## Instructions

1. **Cook the Bacon**
   In a large skillet over medium-high heat, cook the bacon until browned and crispy, about **10 minutes**, turning occasionally. Transfer to a paper towel-lined plate to drain and cool.

2. **Mix the Patties**
   In a large bowl, mash the black-eyed peas with a fork until chunky but cohesive. Crumble in the cooked bacon, then stir in roasted red peppers and minced shallot.
   Mix in the flour until the mixture binds together—add a bit more if needed. Season generously with salt and pepper. Divide and shape into four equal patties.

3. **Fry the Patties**
   Heat butter and oil in a skillet over medium heat. Once hot, add the patties and cook for about 4 minutes per side, or until deeply golden and crisp.

4. **Serve**
   Serve hot with your favorite toppings. Try fried green tomatoes, hot sauce, or even a spoonful of leftover candied yams for a sweet-savory twist.