






# Black Eye Peas w/ Ginger Soy Sauce

Disney's Animal Kingdom Lodge

Boma





## Ingredients

-  1/8 pound Black Eye Peas (raw, soak overnight)
-  1/16 cup Safflower Oil/Vegetable Oil
-  1/8 pound White Onions, diced small
-  1/8 quart Ginger Soy Juice
-  1/16 pound Spinach, julienned (Optional)

## Directions

1. Cook the black eye peas with water, salt and pepper. Drain and let cool.
2. Heat oil in sauté pan. Add onion and black eye peas, stirring constantly.
3. Add ginger soy juice and continue stirring. Add spinach just before serving.

## Ingredients Ginger Soy Sauce

-  1 cup Soy Sauce
-  1 cup Granulated Sugar
-  1 ½ cups Water
-  6 tablespoons Fresh Ginger, finely chopped

## Directions

1. In a stainless pot, heat all the ingredients until it boils. Let simmer for 20 minutes.
2. Strain the juice through a China cap or fine strainer. Let cool.

