

## ***PurpleHull Pea Festival Recipes***

### **PurpleHull Peas with Mushrooms**

6 tablespoons vegetable oil  
1 tsp. whole cumin seeds  
1 inch-long stick of cinnamon  
1-1/2 medium onions, peeled and chopped  
4 cloves garlic, peeled and finely chopped  
1/2 pound fresh mushrooms, thinly sliced  
1 15-oz. can tomatoes, drained and chopped  
2 tsp. ground coriander seeds  
1 tsp. ground cumin seed  
1/2 tsp. ground turmeric  
1/4 tsp. ground red pepper  
3-1/2 cups fresh purplehull peas  
5 cups water  
2 tsp. salt  
Freshly ground black pepper  
1/4 cup chopped fresh cilantro

Heat on Dutch oven over medium-high heat. When hot, put in whole cumin seeds and cinnamon stick. Let sizzle 5 to 6 seconds. Add onions and garlic. Stir and fry until onion pieces turn brown at edges. Add mushrooms and cook until they wilt. Add tomatoes, coriander, ground cumin, turmeric and ground red pepper. Stir and cook 1 minute. Cover, turn heat to low and cook 10 minutes. Add peas and water. Bring to a boil, then reduce heat and simmer 15 minutes. Add salt, black pepper and cilantro. Simmer, uncovered, 20 to 30 minutes, or until tender, stirring occasionally. Remove cinnamon stick before serving. Makes 6 to 8 servings.