**Black Eyed-Pea Stew**

Ingredients

* 2 cups dried black-eyed peas
* 1 tablespoon peanut oil (whatever...I used EVOO. I have a feeling any oil is probably fine.)
* 3/4 cup finely chopped yellow onion
* 8 ounces turkey kielbasa, halved lengthwise and cut into 1/2-inch pieces
* 4 cups vegetable broth (I LOVE [Better than Bouillon](http://www.superiortouch.com/retail/products/better-than-bouillon) more than broth or bouillon...give them a shot for any base broth)
* 1 teaspoon salt
* 1/2 teaspoon crushed red pepper
* 1/2 teaspoon freshly ground black pepper
* 2 bay leaves
* 1 (28-ounce) can no-salt-added diced tomatoes
* 1 (10-ounce) bag prewashed collard greens (or mustard greens, or turnip greens...the collards are a little heartier though)
* 1 (10oz can) Rotele tomatoes (the original recipe didn't call for this, but it added some awesome kick.) For a less spicy version, I'd leave this out.

Preparation

* Sort and wash peas; set aside.
* Heat oil in a large saucepan over medium heat. Add onion to pan; cook 3 minutes or until tender. Add sausage; cook 4 minutes or until lightly browned.
* Stir in broth; bring to a simmer, scraping pan to loosen browned bits. Stir in peas, salt, peppers, and bay leaves. Cover and simmer 45 minutes or until peas begin to soften. Uncover and cook 15 minutes or until liquid begins to thicken.
* Stir in vinegar, tomatoes, and mustard greens; simmer 10 minutes or until peas are tender, stirring occasionally. Discard bay leaves.