

## BLACKEYED PEA SALAD

6 oz. chopped bacon  
3/4 c. walnut pieces  
20 oz. blackeyed peas, cooked and drained  
2 diced red bell peppers  
1 medium zucchini, sliced and cut into quarters  
1 bunch watercress, trimmed  
1/3 c. olive oil  
2 T. red wine vinegar  
2 T. dijon mustard  
1 minced garlic clove  
salt and pepper to taste

Fry bacon, remove and drain. Toast nuts in bacon grease, remove and drain. Combine warm peas, bacon, and walnuts in bowl. Add bell peppers, zucchini, and 3/4 of the watercress. Toss. Whisk together remaining ingredients, add to salad and toss. Serve on remaining watercress.

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