

Mama's Black-Eyed Pea Casserole

- 1 lb ground beef
- 1 ea medium yellow onion (diced)
- 2 cloves garlic (chopped)
- 3 cup cooked black-eyed peas
- 1 ea medium jalapeno (diced)
- 1 can diced tomatoes (10oz) Ro-tel
- 1 can cream of mushroom soup (10 oz)
- 1 can cream of chicken soup (10 oz)
- 1 can mild enchilada sauce (10 oz)
- 2 TBSP Essence (recipe follows)
- 1 pkg corn tortillas
- 2 cup grated cheddar cheese
- A few dashes of Louisiana hot sauce
- Butter
- Chopped green onions, for garnish

Brown ground beef in large skillet. Drain the excess grease and then add onion, garlic, jalapeno and Essence. Cook the mixture for 3 to 5 minutes or until the onion has softened. Add the peas, tomatoes, mushroom soup, chicken soup and enchilada sauce. Add a few dashes of hot sauce. Simmer until warm, about 10 minutes.

Preheat oven to 350 degrees F.

Tear the tortillas into large pieces. Grease the bottom of a large casserole dish with butter and then line the bottom with the torn tortilla pieces. Spoon on the ground beef mixture into a thin layer and then add a layer of cheese. Add another layer of tortillas and repeat with the beef mixture, finishing with a layer of cheese on top. Cover the casserole dish with foil to prevent the cheese from burning and place in the oven. Cook for 35 to 45 minutes. Remove from the oven, cut slices approximately 2 by 2 inches and serve. Garnish with chopped green onion.

Emeril's ESSENCE Creole Seasoning (also referred to as Bayou Blast):

- 2 ½ TBSP paprika
- 2 TBSP salt
- 2 TBSP garlic powder
- 1 TBSP black pepper
- 1 TBSP onion powder
- 1 TBSP cayenne pepper
- 1 TBSP dried oregano
- 1 TBSP dried thyme

Combine all ingredients thoroughly.

Yield: 2/3 cup

Source: Nancy (Feb 2007)

Notes: We love it! Enjoy!