

Hoppin' John Squares

- 3/4 cup chopped green pepper
- 1/4 cup finely chopped onion
- 3 tablespoons margarine or butter
- 3 tablespoons flour
- 3/4 teaspoon ground cumin
- 1/4 teaspoon chili powder
- 1 1/4 cups milk
 - 1 cup shredded cheddar cheese
 - 1 15-oz. can black-eyed peas, drained
- 1 1/4 cup cooked brown rice
- 3/4 cup diced fully cooked ham
- 3 beaten eggs

Cook pepper and onion in margarine till tender; stir in next 3 ingredients. Stir in milk; cook and stir till bubbly. Remove from heat. Stir in 3/4 cup of the cheese and remaining ingredients. Turn into a well-greased 9x9x2-inch baking dish. Bake in a 350° oven 30 minutes or till set. Top with remaining cheese. Let stand 5 minutes. Cut into squares. Makes 8 servings.

If you don't have chili powder on hand, here's a recipe.

Chili Powder

- 1 teaspoon paprika
- 2 teaspoons ground cumin
- 1 teaspoon cayenne pepper
- 1 teaspoon oregano
- 2 teaspoons garlic powder