



ANSON MILLS

Hoppin' John Burgers

Yield

30 tiny burgers or 6 large ones

Time

About 1 hour, plus 2 hours to soak the beans

Equipment *Mise en Place*

For this recipe, you will need a box grater, a medium bowl, a medium heavy-bottomed saucepan, a small sauté pan, a food processor, and a large nonstick skillet.

Ingredients

$\frac{3}{8}$ cup (2.6 ounces) Anson Mills Sea Island Red Peas

$\frac{3}{8}$ cup (2.8 ounces) Anson Mills Carolina Gold Rice

Fine sea salt

Olive oil

3 small shallots, minced (3 tablespoons)

1 medium garlic clove, minced (1 teaspoon)

$\frac{1}{2}$ teaspoon curry powder

$\frac{1}{4}$ teaspoon powdered ginger

$\frac{1}{4}$ teaspoon freshly ground black pepper

Pinch of cayenne pepper

$\frac{1}{4}$ cup (1.25 ounces) whole raw almonds

2 tablespoons (0.5 ounces) raw shelled sunflower seeds

2 tablespoons (0.06 ounces) Anson Mills New Crop Heirloom Benneecake Flour or 2 tablespoons sesame tahini

2 teaspoons Dijon mustard

1 small carrot, peeled and coarsely grated ($\frac{1}{2}$ cup)

Directions

1. Turn the peas into a medium bowl and cover them with 2 inches of cool water. Let soak at room temperature for 2 hours. Drain the peas. Bring $\frac{1}{2}$ cups water to a boil in a medium heavy-bottomed saucepan. Add the peas, cover the pan, reduce the heat to low, and simmer very gently until the peas are plump and softened, about 25 minutes. Stir in the rice and $\frac{1}{2}$ teaspoon salt. Cover and cook very gently until the water has been absorbed and the rice and peas are tender, about 20 minutes longer. Remove the saucepan from the heat and set aside.

2. Meanwhile, in a small sauté pan over low heat, heat 3 tablespoons olive oil if using benneecake flour or 1 tablespoon olive oil if using tahini. Add the shallots and sauté, stirring constantly, until fragrant and slightly softened, about 45 seconds. Stir in the garlic, curry, ginger, black pepper, cayenne, and a pinch of salt and sauté until fragrant, stirring constantly, about 10 seconds longer. Remove from the heat and set aside.

3. Turn the almonds into a food processor bowl and pulse until coarsely chopped, about fifteen 1-second pulses. Add the sunflower seeds and pulse a few times more. Turn the rice and peas and the aromatics into the food processor. Add the bennecake flour or tahini, the mustard, and grated carrot. Pulse until the mixture comes together but is still fairly coarse, ten to fifteen 1-second pulses. Shape into 30 small patties (0.5 ounce each) or 6 larger patties (2.6 ounces each).

4. To fry, add enough olive oil to coat the bottom of a large nonstick skillet and heat over medium heat. Fry the burgers in a single layer, turning them as they brown, until crisped on the surface and hot throughout, about 3 minutes total for small burgers, or 5 to 6 minutes for large ones. Serve the burgers hot, on buns or off, with mustard or mayonnaise (we like homemade mayo mixed with a bit of apricot jam for these) and whatever condiments (such as pickled jalapeños) that suit your fancy.