

# Accara: Black-eyed Pea Fritters from West Africa

## 8 Servings



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### Ingredients

- 1 pound dried black-eyed peas
- 4 cups water, or enough to cover the beans to soak overnight
- $\frac{3}{4}$  cup chopped shallots or onion

- 2 tablespoons chopped garlic (optional)
- Salt
- $\frac{1}{4}$  teaspoon black pepper
- 3 tablespoons unrefined coconut oil

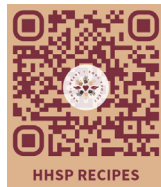
### Instructions

1. Soak the black-eyed peas overnight in enough water to cover them and cover. The next day, drain them and remove their outer skins by rubbing them together with the palms of your hands. This is done easily by filling the bowl with water and pouring the water and the skins—which float to the top.
2. Take the skinless peas and put them in a food processor or blender. Puree it to a fine paste—not too runny, not too thick. Keep adding water slowly while the processor is running. Add the shallots or onion and garlic; pulse until they have become part of the paste.
3. Season to taste with salt and black pepper.
4. Meanwhile in a skillet, heat oil over medium-low heat until hot. Spoon the accara mixture into lemon-sized balls and cook in the oil, flipping the fritter over once or twice, until golden brown on both sides—5 to 7 minutes.
5. Fry the accara in small batches until golden brown all over, turning once. Remove with a slotted spoon and drain on paper towels.
6. Serve at room temperature with kanni hot sauce (<https://oldwayspt.org/recipe/kanni-hot-sauce-accara-black-eyed-pea-fritters/>).

*Recipe by Marie Claude-Mendy, Chef and Owner of Teranga. Thanks to WGBH and Teranga for photo.*



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*This material was funded by USDA's Supplemental Nutrition Assistance Program – SNAP. This institution is an equal opportunity provider.*

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