



# **Spicy Black-Eyed Pea Cakes Creole Mayo**

## **A Little Story to Start**

My grandpappy loved black-eyed peas. He said they were little pockets of luck. I always smile when I open a can. It feels like I am stirring up good fortune.

We did not have much money when I was a girl. But we always had a pot of peas on the stove. They filled our bellies and our hearts. That is why this recipe matters. Good food does not need to be fancy.

## **Getting Your Peas Ready**

First, you will drain those peas. Do it very well. Wet peas make a sad,

mushy cake. I learned that the hard way. My first batch fell right apart in the pan.

You mash one can and leave the other whole. This gives your cakes a wonderful texture. Some smoothness, some little pops. Do you like your food more smooth or with bits and pieces?

## **The Secret is in the Skillet**

I still use my old cast iron skillet. It makes everything crispy and golden. Heat your oil until it shimmers. Then drop your batter in. It will sizzle and dance.

Press them down with your spatula. Do not be shy. A flat cake cooks evenly. You want a crunchy outside and a soft, warm inside. Doesn't that smell amazing?

## **Whipping Up the Magic Sauce**

Now for the Creole Mayo. It is so simple. Just three things mixed together. But it changes everything. The creamy mayo with that spicy kick is just right.

Fun fact: The word "Creole" tells us about the mix of cultures in New Orleans. It is like this sauce. A few simple things coming together to make something new and wonderful. What is your favorite sauce to dip things in?

## **Why This All Comes Together**

This recipe is more than just food. It is about taking simple, humble things and making them special. That is a good lesson for life, I think.

We can all find a little magic in our own kitchens.

Sharing a warm cake with someone you love, that is a real moment of joy. It is a small way to show you care. Have you ever cooked a meal to make someone else smile?



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**Ingredients:**

| Ingredient                             | Amount            | Notes                              |
|--|-------------------|------------------------------------|
| Butter                                 | 1 tablespoon      |                                    |
| Onion                                  | 1/2 small         | finely chopped                     |
| Garlic                                 | 1 clove           | minced                             |
| Margaret Holmes Seasoned Blackeye Peas | 2 (15-ounce) cans |                                    |
| Egg                                    | 1                 |                                    |
| All-purpose flour                      | 1/4 cup           |                                    |
| Self rising cornmeal                   | 1/2 cup           |                                    |
| Vegetable oil                          |                   | for frying                         |
| Mayonnaise                             | 1/2 cup           | For Creole Mayo                    |
| Garlic                                 | 1 clove           | minced, For Creole Mayo            |
| Creole seasoning                       | 1/2 teaspoon      | For Creole Mayo (e.g., Zatarain's) |



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## My Crispy Little Pea Cakes

Hello, my dear! Come sit with me a while. I want to share a recipe from my old blue box. It's for Spicy Black-Eyed Pea Cakes. They are little golden patties, all crispy on the outside.

See also [Crispy Coconut Panko Shrimp with Chili Lime Mayo](#)

Inside, they are soft and full of flavor. We top them with a zesty Creole Mayo. It's the perfect little bite. My grandson calls them "flavor pockets." I still laugh at that.

Let's start with the special sauce. It needs time for the flavors to get friendly. Making it first is a good habit. It makes the whole kitchen feel organized.

- **Step 1:** Grab a small bowl for your Creole Mayo. Put in the mayonnaise. Add the minced garlic and that Creole seasoning. Give it a good stir until it's all one color. Pop it in the fridge. It will be waiting for you later.
- **Step 2:** Now, let's cook our onions. Melt the butter in your skillet. Doesn't that smell amazing? Add the onion and garlic. Cook them until they are soft and shiny. You don't want them to brown. (A hard-learned tip: Let them cool a bit before the next step. A hot onion can cook your egg!)
- **Step 3:** Time for the peas! Drain both cans very well. Put one can of peas in a big bowl. Now, take a fork and mash them up good. It should look a bit pasty. This helps hold our cakes together.
- **Step 4:** Add the cooked onion and garlic to your mashed peas. Crack in the egg. Mix it all together. Now, stir in the flour and cornmeal. Finally, add that last can of whole peas. This gives our

cakes a nice texture.

- **Step 5:** Heat a thin layer of oil in your skillet. Carefully drop spoonfuls of batter in. Flatten them with your spatula. Listen to that gentle sizzle. Cook for 2 minutes, then flip. Cook for another 2 minutes until golden. Cast iron or non-stick—which is your kitchen hero? Share below!

**Cook Time:** 20 minutes

**Total Time:** 35 minutes

**Yield:** About 12 cakes

**Category:** Appetizer, Side Dish

## Three Tasty Twists to Try

This recipe is like a good friend. It's happy to change things up. Here are some fun ways to make it your own. I love playing with my food.

- **The Garden Patch:** Stir in a handful of fresh corn and chopped red bell pepper. It adds a sweet crunch.
- **The Spicy Kick:** Add a finely chopped jalapeño to the onion mix. It will make your cakes dance with heat.
- **The Herby Delight:** Mix in two tablespoons of fresh, chopped parsley or cilantro. It makes everything taste so fresh and green.

Which one would you try first? Comment below!

## How to Serve Your Pea Cakes

Now, for the best part: eating! These little cakes are so versatile. You can serve them many ways. I like to make a pretty plate.

See also Savory Au Jus Sandwich Recipe

For a light lunch, place them on a bed of fresh greens. A simple side of sliced tomatoes is lovely. Or, put a few in a warm tortilla for a quick wrap. Don't forget that creamy Creole Mayo for dipping.

What to drink? A cold glass of sweet iced tea is perfect. For a grown-up treat, a crisp lager pairs wonderfully. It cuts through the spice so nicely. Which would you choose tonight?



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## Keeping Your Pea Cakes Perfect

These little cakes are best eaten warm and fresh. But you can save them for later. Let them cool completely first. Then place them in a single layer in the fridge. They will be good for three days.

You can also freeze them for a month. I once made a double batch for my grandson's visit. He was so happy to find them in my freezer weeks later. Just lay them on a baking sheet to freeze solid. Then pop them into a bag.

Reheating is simple. Use your toaster or a warm oven. This brings back their lovely crispness. Batch cooking like this saves you time on a busy day. It means a good meal is always close by. **Have you ever tried storing it this way? Share below!**

## Fixing Common Pea Cake Troubles

Is your batter too wet and sticky? You may not have drained the peas enough. Give them a good press in the colander. I remember when I rushed this step. My first cake fell apart in the pan.

Are the cakes burning outside but raw inside? Your oil is too hot. Turn the heat down to medium. This gives the inside time to cook through. Getting the temperature right builds your cooking confidence. It makes the flavor just perfect.

Are they not getting crispy? Make sure you press them flat with your spatula. A thinner cake gets a nicer, golden crust. A good crust gives you a wonderful mix of textures. **Which of these problems have you run into before?**

## Your Quick Pea Cake Questions

**Q: Can I make this gluten-free?** A: Yes! Just use your favorite gluten-free flour blend. It works just fine.

**Q: Can I make the batter ahead?** A: You can mix it and keep it in the fridge for a few hours.

**Q: What if I don't have self-rising cornmeal?** A: Use regular cornmeal and add one teaspoon of baking powder.

**Q: Can I double the recipe?** A: Absolutely. It is a great idea for feeding a crowd.

**Q: Is the Creole mayo optional?** A: It is, but it adds a lovely, creamy spice. \*Fun fact: Black-eyed peas are actually a bean, not a pea!\*

### Which tip will you try first?

See also [Buttery Toasted Pumpkin Spice Pecans](#)

## From My Kitchen to Yours

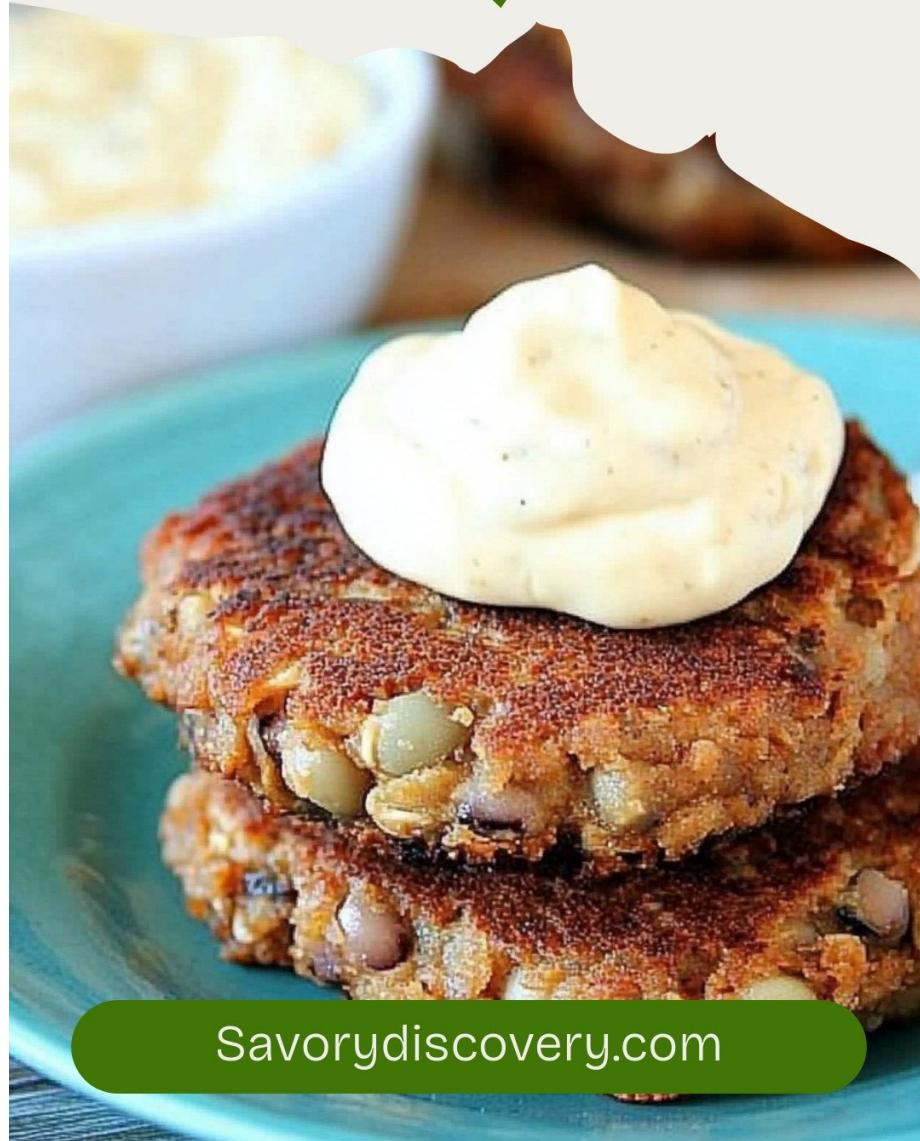
I hope you love making these Spicy Black-Eyed Pea Cakes. They are a little taste of my home. Cooking is about sharing and creating new memories.

I would be so happy to see your creations. It makes my day to see your kitchen successes. **Have you tried this recipe? Tag us on Pinterest!** You can find me at Elowen's Kitchen Table.

Happy cooking! —Elowen Thorn.

*You need to try !*

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## **Spicy Black-Eyed Pea Cakes with Creole Mayo**

Author: Elowen Thorn



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Cooking Method:[Stovetop Frying](#)

Cuisine:[American Southern](#)



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Courses: [Appetizer](#) [Main](#) [Side](#)

Difficulty: **Beginner**

Prep time: **15 minutes**

Cook time: **20 minutes**

Rest time:



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Total time: **35 minutes**

Servings: **4 servings**

Calories: **310 kcal**

Best Season: **Summer**

## **Description**

Crispy, savory pan-fried cakes made from seasoned black-eyed peas,

served with a zesty homemade Creole mayonnaise.

## Ingredients

- 1 tablespoon butter
- 1/2 small onion, finely chopped
- 1 clove garlic, minced
- 2 (15-ounce) cans Margaret Holmes Seasoned Blackeye Peas
- 1 egg
- 1/4 cup all-purpose flour
- 1/2 cup self rising cornmeal
- vegetable oil for frying

### For the Creole Mayo:

- 1/2 cup mayonnaise
- 1 clove garlic, minced
- 1/2 teaspoon creole seasoning (I used Zatarain's)

## Instructions

1. For the creole mayo: Make the creole mayo by combining the mayonnaise, minced garlic, and creole seasoning in a small bowl. Refrigerate.
2. For the cakes: Melt the butter in a small skillet over medium heat. Add the chopped onion and garlic and cook until translucent and soft.
3. Drain the peas very well separately – one can, then another. Place one can of the drained peas in a large bowl and use a fork to mash them well.
4. Add the cooked onion and garlic and egg. Mix well. Stir in the flour,

cornmeal, and the other can of whole drained peas and stir to combine. The batter should be thick, but thinner than cookie dough. Add a little water if you find it too thick.

5. Heat a thin layer of vegetable oil in a large, heavy-bottomed skillet (cast iron works great) over medium heat. Carefully drop about 3 tablespoons of batter in the hot oil. Use the back of spatula to flatten them.
6. Cook for 2 minutes on one side, then flip and press flat again. Cook an additional 1 1/2 to 2 minutes, or until crisp and golden brown.
7. Cook in batches, adding additional oil if necessary, and drain on paper towels. Serve warm with Creole Mayo.

## Notes

If nutritional values are provided, they are an estimate and will vary depending on the brands used. The values do not include optional ingredients or when ingredients are added to taste. If calorie count and other nutritional values are important to you, I recommend grabbing your favorite brands and plugging those ingredients into an online nutritional calculator.

Keywords:Black-Eyed Peas, Cakes, Creole, Mayo, Appetizer, Southern