

## Misha's Tutu (Sweet Garlicked Black-Eyed Peas in Coconut Polenta)

1 can (19 oz) black-eyed peas  
3 garlic cloves (or more to taste)  
1 can (14 oz) coconut milk  
8 cups water  
1 tsp salt  
1/3 cup firmly packed brown sugar  
1/2 tsp cinnamon, 1/2 tsp nutmeg  
3 tbsp butter  
1 1/2 cups yellow cornmeal  
2 tbsp coconut cream powder, 1/4 cup unsweetened shredded coconut (optional)

1. Prepare 4–5 foil sheets 40 cm long for shaping logs.
2. Rinse peas; simmer with 6 cups water and garlic for 1 hour. Drain.
3. Add coconut milk, remaining water, salt, sugar, spices, butter (and optional ingredients). Bring to a boil.
4. Stir in cornmeal 1/4 cup at a time, stirring vigorously to prevent lumps.
5. Cook on low 10–12 minutes, stirring, until mixture is thick and pulling from the pot. Add more cornmeal if needed.
6. Transfer onto foil, folding sheets until tutu is log-shaped. Cool 10–15 minutes, slice, and serve with gouda, fried fish, or stewed meat.

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"From our table to yours, keep breaking bread and sharing love."

—The Right Rev. Dr. Kimberly Heath