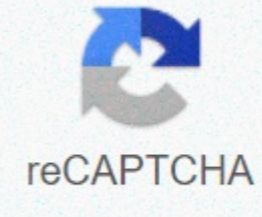




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**Black eyed peas beans in hindi**

Tags: black peas eyes hindi meaning, black eyed peas ka matalab Hindi me, Hindi meaning of black-eyed peas, black-eyed peas meaning dictionary. Black peas in Hindi. Translation and meaning of black-eyed peas in a Hindu dictionary in English. Provided by KitkatWords.com: Free Online English Hindi Dictionary Photo. Black-eyed peas meaning in Hindi - exact matches to black-eyed peas = fruit or seed of cowpea plant (noun) black-eyed peas = old world sedied annually specially processed in the southern United States for fodder food and green trout (noun) BLACK EYED peas = eaten fresh as beans or dried (noun) subspecies of black-eyed pea cowpea plant routes here. For the hip-hop/pop group of the same name, see Black Eyed Peas. For other uses, see Black-Eyed Peas. Black peas eyes black-eyed peas and will protect unguiculata (L.) Walp.Cultivar Group 'Unguiculata'Cultivar Peas with ripe black eyes, black-eyed peas in a pod and the development of pods with black eyes, in and out of the black-eyed pea shell or black-eyed beans is a legume that grows around the world due to its medium-sized beans and eating. It is a subs species of cow, an old-world plant domesticated in Africa, and sometimes simply called cowpea. The common commercial diversity is called california's suns: It's pale in color with a protruding black dot. South America has countless varieties, many of which are three, that vary in size from small peas to very large. Eye color may be black, brown, red, pink or green. All peas are green when it is pegaped and brown or shiny when dried. A popular variation of black-eyed peas is the purple peas of the mantle; It's usually green with a striking purple or pink dot. The currently accepted botanical name for black-eyed peas is *Vigna unguiculata* subsp. *unguiculata*, although it has previously been classified in *syphosphus*. *Vigna unguiculata* subsp. *dekindtiana* is a wild relative and *Vigna unguiculata* subsp. *sesquipedalis* is an asparagus-related bean. Other slightly similar-looking beans, such as the acho de cabre (goat's eye beans) of northern Mexico, are sometimes incorrectly called black-eyed peas, and vice versa. Black pea history is cultivated all over the world. [1] Most of the black-eyed pea farming occurred in the southern United States as early as the 17th century in Virginia. [2] The crop will also eventually prove popular in Texas. Across the South, black-eyed peas are still a common ingredient in soul food and southern U.S. kitchens. Planting crops of black peas was promoted by George Washington Carver because, as a harvest, it adds nitrogen to the soil and has a high nutritional value. Black eye peas contain calcium (41 mg), folic acid (356 µg), protein (13.22 g), fiber (11.1 g) and vitamin A (26 IU), among other nutrients, Less than 840 kilojoules (200 kilos) of food energy in a 171-gram serving. [3] Cultivating this heat-loving crop should be sown after all the danger of frost has passed and the soil is warm. Seeds sown too soon will be pouted before germination. Black-eyed peas are most drought-tolerant, so avoid excessive irrigation. The crop is relatively harmless and disease-free. Root knot nematodes can be a problem, especially if crops are not rotated. As a nitrogen patch legume, fertilization can exclude nitrogen three weeks after germination. The bloom produces abundant nectar, and large areas can be a source of honey. Since the rash attracts a variety of pollinators, treat the application of insecticides to prevent label violations. After planting the peas, it should start to grow after 2-5 days. Lucky New Year's Food In Alabama: Black-eyed peas, pork, and southern U.S. pepper sauce in the southern United States, eating black-eyed peas or Hoppin' John 's (traditional soul food) on New Year's Eve is thought to bring prosperity in the New Year. [4] Peas are usually cooked with a pork product for flavors (such as bacon, fat, pork bones, or pork jowls) and chopped onions, and served with hot chilli sauce or pepper-flavored vinegar. The traditional meal also includes cabbage, cabbage, turn out or mustard vegetables, and a ham. The peas, since they swell when cooked, symbolize prosperity; Greens symbolize money; The pig, because pigs uproot ahead when searching for food, represents a positive movement. [5] Cornbread, representing gold, is also often accompanied by the meal. [6] There are several legends as to the origin of this custom. Two popular explanations for the South's association with peas and good luck dating back to the American Civil War. The first is related to General William T. Sherman's march from the Union Army out to sea, during which they looted confederate food supplies. Stories say peas and salted pork were said to have been untouched, because of the belief that they were animal feed unsuitable for human pastry. Southerners considered themselves lucky to be left with supplies to help them survive the winter, and black peas evolved into a representation of good fortune. One of the challenges to this legend is that General Sherman brought back-up equipment with him, including three days of animal food[7] and he was unlikely to have unharmed animal food. In addition, the dates of the first average frost for Atlanta and Savannah, respectively, are November 13 and November 28. [8] Because Sherman's march was between November 15 and December 21, 1864, it is unlikely, though possible, that the Union Army would have encountered standing fields of black-eyed peas as delivered in most versions of the legend. In another Southern tradition, black-eyed peas were a symbol of For African-Americans who had been enslaved in the past, and there after the Civil War were officially released on New Year's Day. [9] Other Traditions in South America concern Ashkenazi and Asodic Jews in southern cities and orchards. The culinary uses several glasses of cha đậu trang, a Vietnamese dessert made from black-eyed pea lobia curry, a plate of black peas from old India with black eyes. Unsalted Nutrition Per 100g (3.5 oz)Energy484 kJ (116 kcal)Carbohydrates20.76 gSugars3.3 g Ditrí Fiber6.5g Fat0.53g Protein7.73g VitaminsLame %DV†Thamine (B1 )18% 0.202 mgRiboflavin (B2)5% 0.055 mgNiacin (B3)3% 0.495 mg Pantothean Acid (B5)8% 0.411 mg Vitamin B68% 0.1 Megapolate (B9)52% 208 µg Vitamin E2% 0.28 mgVitamin K2% 1.7 µg MineralQuantity %DV†Calcium2% 24 mgIron19% 2.51 mg Magnesium15% 53 Magnesium23% 0.51 475% mgPhosphorus22% 156 mgPotassium6% 278 mgSodium0% 4 mgZinc14% 1.29 mg Link to U.S. Database Login Units µg = Microgram • Meg = IU Milligram = International Units †Mag are roughly using U.S. recommendations for adults. Source: A dietary database of egypt's Ministry of Agriculture, black-eyed peas are called lovia. Cooked with onions, garlic, meat, and tomato juice, and served with Egyptian rice with some pasta called shaerya blended, it makes the most famous rice dish in Egypt. In Jordan, Lebanon and Syria, black or green beans are cooked with onions, garlic, tomatoes, peeled and chopped, olive oil, salt and black pepper. In Nigeria in West Africa and the Caribbean, a traditional dish called Akara is made of squashed black peas to which salt, onions and/or peppers have been added. Then the mixture is fried. In Nigeria, there is also pudding made from it called 'moin-moin' where it is minced and mixed with detestment, as well as some plant proteins before it is veiled. It is served with food rich in various carbohydrates such as pap, rice or gary. Asia and the Pacific ocean in Indonesia are called black-eyed peas, called Quechang Tongak or Quechang Tolo in the local language. They are commonly used in curry dishes such as sambal goreng, a type of hot and savoury red curry casserole, sayur brongkos, or sayur lodeh. The beans are commonly used throughout India. In northern India, black peas are called lobia or rangi and cooked like dahl, served with cooked rice. In 2014, after 1999, 1999, they were named Chaoly and became a curry named Chaoly Emmetic. In Karantaka they are called alsande kalu used to make holly, a popular type of curry. In southern Canara province they are called lathanay dha beeja and cooked in a spiced coconut problem to make a playful curry or dry coconut curry. In Tamil Nadu they are called Kramani or Tapayaro and engines in various recipes, including the boiling and invention for salad like sandal (often during Ganesh Chatorti Navarrery Festivals). [16] In Andhra Pradesh they are known as 'alсандалу' and are used for a variety of recipes most popular for 'vadas'. In Kerala, they're part of Sadia's plate, Ulaanbaa you're looking for. In Vietnam, black peas are used in a sweet dessert called ch  đậu trong (black peas and sticky rice with coconut milk). Europe in Cyprus (cyprus) and Turkey (Boruca Saltassi), black peas and blancic is eaten as a salad with olive oil sauce, salt, lemon juice, onions and garlic. In Portugal, black peas are served with cooked cod and potatoes, with tuna and salads. America's North American Hoppin' John, made from black-eyed peas or field peas, rice, and pork, is a traditional dish of parts of the southern United States. Texas caviar, another traditional South American dish, is made from marinated black-eyed peas in a vinaigrette-style sauce and chopped garlic. [18] South America in the northeastern state of Bahia of Brazil, especially in the city of Salvador, black-eyed peas are used in a traditional street grocery store of Nigerian origin called Akara. The beans are peeled and crushed, and the resulting glue becomes balls and is deep fried in dane. Acaraj  is usually served divided into two stuffed with vatap , caruru, chopped green and red tomatoes, fried sun-dried shrimp and homemade hot sauce. In the northern part of Colombia, they are used to make latkes called bu uelo. The bees are submerged in water for several hours to loosen their skin and soften them. The skins are then removed by hand or with a hand grinder. Once the skins are removed, the beans are minced or mixed, and eggs are added, which produces a soft mixture. The mixture is fried in hot oil. It makes breakfast nutritious. In Guyana, South America, Trinidad and Tobago, it is one of the most popular type of beans cooked with rice, the main being red beans, also called red beans. It's also cooked as a snack or appetizer on its own. On New Year's Eve (known as Old Year's Eve in Guyana and Surinam), families cook a traditional dish called cooking rice. The dish includes rice, black peas, other peas and a variety of meats cooked in coconut milk and spices. According to tradition, cooking rice should be the first thing consumed in the new year for good luck. Cooking rice is also made as an everyday dish. See also Food Portal Agriculture and Agronomic Portal Adzuki Bean Broad Hummus Green Lentil Bean List of Diseases of Mung Beans Common Organic Beans Pulse (Petty) References ^ Tropical Forages: Interactive Selection Tool. Vigna's fact sheet not Giculata CSIRO Sustainable Ecosystems (CSIRO), Department of Primary Industries and Fisheries (DPI&amp;; F Queensland). Centro Incional de Tropical Agriculture (CIAT) and International Animal Research (ILRI). June 2005. In 2010-12-14. ^ In 2006, after receiving the Nobel Peace Prize, he was awarded the Nobel Peace Prize. African crops and slave cuisine. UCLA Northridge. 2009-09-19. ^ In 2006, after receiving the Nobel Peace Prize, he was awarded the Nobel Prize Ndb.nal.usda.gov^ on December 31, 2008. Celebrate the New Year with black-eyed peas. Married Telegraph. On New Year's Eve, he gets the full Southern treatment, which usually means Hoping John - a traditional soul food consisting of black peas cooked with pork and spices, served on rice. 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