



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Texas Caviar

Serves 12

Ingredients

- 2 (15-ounce) cans black-eyed peas, rinsed and drained
- 1 (15-ounce) can black beans, rinsed and drained
- 2 (15-ounce) cans yellow corn, drained
- 1 red bell pepper, cored, seeded, and finely chopped
- ½ green bell pepper, cored, seeded and finely chopped
- 1 small red onion, finely chopped
- 2 stalks celery, finely chopped
- 2 Roma tomatoes, finely chopped
- 2 jalapeno peppers, seeded and finely chopped
- ⅓ cup chopped cilantro leaves
- ½ cup red wine vinegar
- 2 teaspoons sugar
- ½ teaspoon garlic powder
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- ¼ cup vegetable oil

Combine black-eyed peas, black beans, corn, red bell pepper, red onion, celery, tomatoes, jalapenos, and cilantro in a large bowl.

In a small bowl, whisk together vinegar, sugar, garlic powder, salt, pepper, and vegetable oil. Pour dressing over black-eyed pea mixture and toss to coat. Refrigerate for at least several hours.

Credit: spicysouthernkitchen.com