

Texas Caviar



Ingredients:

- 1 can (15 oz) Pinto Beans, drained & rinsed
- 1 can (15 oz) black-eyed Peas, drained & rinsed
- 1 can (11 oz) white Shoepeg Corn, drained
- 1 cup diced Sweet Onion
- 1 cup diced Celery
- 1 cup diced Green Bell Pepper

For the Vinaigrette

- 1 tsp Salt
- ½ tsp Pepper
- 1 tsp Water
- ¾ cup Cider Vinegar
- ½ cup Vegetable Oil
- 1 cup granulated Sugar

Directions:

- Add sauce ingredients to pot; bring to a boil.
- Remove from heat and let it cool.
- In a large bowl, combine the pinto beans, black-eyed peas, corn, onion, celery, and bell pepper.
- Pour cooled vinaigrette over the mixture and gently toss to coat.
- Serve as a salad, side dish, relish, or dip with tortilla chips.