

Susan's Texas Caviar

Thanks to my sister for sharing such a lovely recipe that I've adapted along the way. It changes depending on what is in the fridge or cupboard. And it's a crowd pleaser! People will hover over the bowl!

Makes 4 cups, about 10 to 12 servings

3 tablespoons red wine vinegar

2 tablespoons olive oil

1/4 teaspoon ground cumin

Hot pepper sauce to taste (couple of big dashes)

1 clove garlic, minced

Freshly ground black pepper

2 cups cooked black-eyed peas

1 cup canned or fresh corn

1 1/2 cups chopped fresh avocado

1 cup chopped tomatoes

1/4 cup chopped green onions

1/4 cup chopped fresh cilantro

Tortilla chips, for serving

1. Place the vinegar, olive oil, cumin, hot sauce, garlic, and pepper in a small mixing bowl and whisk to combine. Set aside.
2. Place the black-eyed peas, corn, avocado, tomatoes, green onions, and cilantro in a mixing bowl and gently stir to combine. Pour the dressing over and toss just to coat. Spoon into a serving bowl, cover and chill until time to serve. Serve with chips. Leftovers are delicious as a salsa for grilled fish or chicken.