

Texas Caviar

Texas Caviar is a refreshing southern salsa. It is great during the hot summers but is great anytime of the year!

Ingredients:

- 2 - 15 oz Cans of Black Eyed Peas
- 11 oz Can of Super Sweet Corn
- 1 medium Red Onion
- 1 bunch Cilantro
- 1-2 Jalapeno Peppers
- 2-3 Roma Tomatoes
- 1-2 Limes
- 1 Bottle Zesty Italian Dressing
- 1 tbsp Minced Roasted Garlic
- Salt and Pepper to taste

Directions:

In a large bowl mix all item together. Drain the black eyed peas and rinse and drain corn. Dice half of the medium red onion, dice the jalapenos (remove seeds and veins for a milder salsa), seed the roma tomatoes and dice them, Add diced garlic and chop up a cup worth of cilantro and mix all things together. Now add approx. 1 ½ cups of the zesty Italian dressing. Juice one lime as well and add to the mix. Add Salt and Pepper to taste. If needed add more lime. If you ever feel like you have too much lime just add some olive oil to mix. Refrigerate for a couple hours if not overnight.



Recipe by Stan Hays of County Line Smokers (www.countylinesmokers.com)

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