

Texas Caviar

Adapted from Cowgirl Hall of Fame Restaurant recipe

Ingredients

- 3 15.5 oz cans of black-eyed peas, drained and rinsed of all juice
- 1 4 oz jar chopped pimentos, juice included
- 1 bunch of scallions, thinly sliced white part and 1/2 of green part
- 1 tablespoon fresh chopped oregano
- 1 tablespoon Tabasco sauce
- 1 tablespoon Worcestershire sauce
- 1 teaspoon black pepper
- 1/2 bunch of Italian parsley, finely chopped
- 1-3 jalapeno peppers (I used one and removed seeds w/ gloves)
- 1 large ripe tomato, chopped
- 1/2 cup of vinaigrette dressing (Newman's Own - Olive Oil & Vinegar)
- 1 yellow or orange bell pepper, finely chopped
- 3 cloves fresh garlic, pressed or minced

Kosher salt to taste

In a large bowl, combine and mix all ingredients very well. Refridgerate for 4-6 hours (preferably overnight) in a sealed container. It actually gets better the longer it's marinated. If you prefer a little less kick then add less jalapenos and reduce Tabasco sauce amount. Enjoy, and good luck. Happy New Year!

