

# Texas Caviar Salsa - Mississippi Style

From the Kitchen of [Deep South Dish](#)

## INGREDIENTS

### For the Dressing:

- 1 envelope dry Italian dressing mix (like Good Seasons)
- 1/4 cup extra virgin olive oil
- 1/4 cup apple cider vinegar
- 1 teaspoon Creole or other spicy mustard
- 2 teaspoons Tiger Sauce, or hot pepper sauce

### For the Salsa:

- 1 (15 ounce) can black eye peas, drained
- 1 (15.5 ounce) can light red kidney beans, drained
- 1 (15.5 ounce) can Mexican/Southwestern style corn, drained
- 1 (4 ounce) jar chopped pimento peppers, drained
- 1/2 cup Vidalia or other sweet onion, chopped
- 1 rib celery, chopped
- 1/4 cup chopped sweet bell pepper
- 2 tablespoons chopped, pickled jalapeno peppers
- 2 tablespoons minced garlic
- 1 large tomato, seeded and chopped
- 1 can diced tomatoes with green chilies (like Rotel), undrained

## INSTRUCTIONS

1. Whisk together the Italian dressing mix, olive oil, vinegar, mustard and Tiger sauce; set aside.
2. In a colander, dump the black-eyed peas, red kidney beans, corn and pimentos and let drain. Add to a large bowl.
3. To that, add the onion, celery, bell pepper, jalapeno, garlic, chopped tomato and Rotel.
4. Pour the dressing over and gently toss to coat. Refrigerate for several hours or overnight, stirring occasionally.
5. Give the salsa a gentle stir before serving with your favorite crackers, scoop style corn chips or tortilla chips.
6. If serving at a party, set out ramekins and a serving spoon for people to scoop out individual servings.

## NOTES

Mexican and Southwestern style corn products contain a mix of red and green peppers.

Variation: Substitute black beans and pinto beans for the red kidney beans and black eyed peas or use your favorite beans. Substitute a can of diced, drained tomatoes for the fresh tomatoes and use a bottled commercial Italian dressing if you prefer.

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