

LoneStar Caviar

From Texas Holiday Cookbook by Dotty Griffith

1 (16 ounce) package frozen black-eyed peas

1 cup green pepper, chopped into small dice

1 cup red pepper, chopped into small dice

1/4 cup finely chopped jalapeno pepper, seeds removed for less heat

1 cup yellow onion, chopped into small dice

1 cup finely chopped green onion

2 garlic cloves, minced

1 cup finely chopped parsley

2 teaspoons salt

3/4 cup vegetable or olive oil

1/4 cup red wine vinegar

Cook black-eyed peas, according to package instructions or until tender 20-30 minutes. Drain well. Place black-eyed peas in a large mixing bowl. Toss with peppers, onions, garlic and parsley. Whisk together oil, vinegar and salt. Adjust seasoning to taste. Pour over vegetables and refrigerate overnight to meld flavors. Can be stored in refrigerator for 2 weeks. Makes 6 cups.