



DIRECTIONS

1. Dice tomatoes and peppers. Place in large bowl.
2. Chop scallion and garlic. Add them to the bowl.
3. Put drained beans and the frozen corn in the bowl as well.
4. Sprinkle cumin, salt, pepper and cilantro over the top.
5. Mix lime juice with the olive oil. Pour over the mixture.
6. Stir very well until all ingredients are coated.
7. Note: Adjust seasoning to taste.
8. Cover with plastic wrap and place in the refrigerator for at least 2 hours, better if overnight.
9. Before serving, mix well with large spoon.
10. Top with freshly chopped cilantro and serve with Scoop Tortilla Chips.

Texas Caviar

INGREDIENTS

- 1 can (15 oz) of black beans, rinsed and drained well
- 1 can (15 oz) of black-eyed peas, rinsed and drained well
- 1/3 cup chopped scallions
- 3 large cloves of garlic, chopped
- 1 red and 1 green bell peppers, diced small
- 2 jalapeno peppers, diced small
- 1 and 1/2 pint of cherry tomatoes, quartered
- 1 bag (14 oz, frozen) of baby gold and white corn
- 1 tbsp of ground cumin
- the juice of one large lime
- 1/4 cup of extra virgin olive oil
- 1/3 cup of fresh cilantro, chopped
- salt and pepper to taste