

Texas Caviar Recipe:

- 1 (15oz) can black-eyed peas, drained & rinsed
- 1 (15oz) can black beans, drained & rinsed
- 1 (15oz) can whole kernel corn, drained
- 2 large tomatoes, seeded and diced
- 1 medium onion, diced
- 1 medium green bell pepper, diced
- 3 Tbl minced garlic
- 1/2 bunch cilantro, chopped
- 1 jalapeno, seeded and finely chopped
- 1-2 Tbl fresh lime juice
- 1 tsp Italian seasoning
- 1 (.7 oz) package dry Italian dressing mix
- 1/2 cup extra-virgin olive oil
- 1/2 cup red wine vinegar

Combine first 11 ingredients in a large bowl. Stir well

Combine dressing mix, oil and vinegar. Pour over mixture. Stir well. Chill at least 2 hours. Serve with tortilla chips.