

TEXAS CAVIAR

1 can Black-eyed peas with jalapeño (drained)
1 can Pinto beans with jalapeño (drained)
1 small jar pimento (drained and chopped)
1 small onion, chopped
1 cup chopped celery
1 cup chopped green pepper
1 can white shoepeg corn (drained)

DRESSING:

$\frac{3}{4}$ cup apple cider vinegar
 $\frac{1}{2}$ cup oil
 $\frac{3}{4}$ - 1 cup sugar
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 Tbsp. water

Place dressing ingredients in a saucepan and bring to a boil. Then cool to room temperature. Pour over the bean and vegetable mixture. Marinate at least 2 hours in the refrigerator. Mixture can be drained before serving, if desired. Serve with tortilla “scoops” or use as a side dish.

Submitted by Dave & Lynn White