



FROM THE KITCHEN OF: ETHEL

TITLE: TEXAS CAVIAR

Marinade:

Bring 3/4 Cup apple cider vinegar and 1/2 cup raw sugar (turbinado sugar - brown box) and 1/2 teaspoon each salt and pepper to a boil. Let this marinade cool while you prep the ingredients.

INGREDIENTS

1 can Black Beans
1 can Black Eye Peas
1 can White Corn
(Rinse beans and corn in a colander and place in a large container with a lid.)

Chop:

1 Green Pepper
1 Red Pepper
1 Orange Pepper
1 Yellow Pepper
1 Small Onion
1 Cup Celery
1 Jalapeno Pepper (optional)
(Mix into bean/corn mixture.)

Pour marinade over mixture and refrigerate overnight.

Serve with Tortilla Chips.
Keeps up to 1 month in the refrigerator.