



Texas Caviar

NIBBLEDISH CONTRIBUTOR

Ingredients

1 cup chopped celery

$\frac{3}{4}$ cup chopped bell pepper

1 can white corn (you can use a mix of yellow and white or yellow if you cannot find white)

1 can jalapeno pinto beans

1 can jalapeno black-eyed peas

1 small jar pimentos

1 small onion

(if you cannot find jalapeno peas and beans you can chop up fresh jalapenos and add to recipe (seeded- unless you want it really hot)

Liquid Mixture – Boil (approx. 3 minutes- the mixture will turn clear)

$\frac{3}{4}$ cup vinegar

1 cup sugar

1Tbsp. water

$\frac{1}{2}$ cup oil

1 tsp. salt

½ tsp pepper

Instructions

Drain corn, peas & beans. Mix ingredients together. Pour cooled liquid mixture over ingredients. Drain before serving. I like to let it sit at least a few hours or overnight before draining.