

Cowboy Caviar

Dressing:

- ¾ cup peanut oil
- ½ cup rice vinegar
- ½ cup granulated sugar
- 1 teaspoon kosher salt
- ½ teaspoon freshly ground pepper

Ingredients:

- 1 14 oz can of pinto beans, rinsed and drained
- 1 14 oz can of black-eyed peas, rinsed and drained
- 1 14 oz can of black beans, rinsed and drained
- 1 11 oz can of shoepeg corn, rinsed and drained
- 1 4 oz jar of pimento peppers, drained
- 2 jalapenos, finely diced, about 4 tablespoons (or less, to taste)
- 6 scallions (green onions), white and light green parts sliced thinly
- 2 sweet bell peppers, small diced, red, orange or yellow. Choose two of these colors.
- ¼ cup fresh cilantro, chopped

Instructions:

Add dressing ingredients to a saucepan. Stir to combine while heating gently over medium heat. Simmer until the sugar is dissolved, then remove from heat. Set aside to cool while you prepare the other ingredients.

Open the cans of beans and corn and the jar of pimento peppers. Rinse and drain and put into a large mixing bowl.

Add the diced bell peppers, jalapenos, sliced scallions and chopped cilantro to the bowl.

Once cooled to room temperature, add the dressing to the bowl. Stir gently to combine. Refrigerate overnight to let the flavors meld.

Use as a dip or serve as a salad.