
Texas Caviar

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Party Recipes from the Charleston Junior League - 1993

Servings: 15

2 cans (16 ounce ea) black-eyed peas, rinsed and well-drained
1/2 cup red wine vinegar
1/3 cup vegetable oil
1/4 cup minced onion
1 tablespoon (or more) green chilies (to taste), seeded and minced
1 large clove garlic, minced
1/2 teaspoon salt
1/2 teaspoon sugar
1/4 teaspoon freshly ground pepper
2 tablespoons chopped pimientos (for garnish)

In a large bowl, combine the peas, vinegar, oil, onion, chilies, garlic, salt, sugar and pepper. Cover and refrigerate for at least two days or up to two weeks.

Before serving, drain off the marinade. Transfer the caviar to a serving bowl. Garnish with the pimiento.

Appetizers

Per Serving (excluding unknown items): 120 Calories; 5g Fat (36.9% calories from fat); 5g Protein; 14g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 75mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 0 Vegetable; 1 Fat; 0 Other Carbohydrates.