

■ Classic Texas Caviar

- 2 15.8-ounce cans black-eyed peas, drained
- 1 14.5-ounce can petite diced tomatoes, drained
- 2 fresh medium jalapeños, stemmed, seeded and minced
- 1 small onion, cut into small dice
- ½ yellow bell pepper, stemmed, seeded and cut into small dice
- ¼ cup chopped fresh cilantro
- 6 Tbs. red wine vinegar
- 6 Tbs. olive oil (not extra virgin)
- ½ tsp. each: salt, ground black pepper and garlic powder
- 1 tsp. dried oregano
- 1½ tsps. ground cumin

Mix all ingredients in a medium bowl; cover and refrigerate 2 hours or up to 2 days. Before serving, adjust seasonings to taste, adding extra vinegar, salt and pepper. Transfer to a serving bowl.

SERVES 40 ■ MAKES 5 CUPS ■ PER 2 TBS. SERVING:
40 calories, 1g protein, 4g carbohydrates, 2g fat
(0.3g saturated), 0mg cholesterol, 1g fiber,
112mg sodium **NW**