

Oklahoma Caviar Salsa

Ingredients:

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| 2 c. | Grape Tomatoes, halved |
| 30 oz. rinsed) | Black Eyed Peas, cooked (if canned, drained and |
| 15 oz. | Black Beans, cooked (if canned, drained and rinsed) |
| 2 c. | Whole Kernel Corn, drained if canned |
| ½ c. | Purple Onion, chopped |
| | Red Bell Pepper, chopped |
| | Yellow Bell Pepper, chopped |
| 3 | Scallions, chopped |
| ¼ c. | Cilantro, chopped |
| ¼ c. | Parsley, chopped |
| 2 | Garlic cloves, chopped |
| 4 T. | E.V.O.O. |
| 2 T. | Red Wine Vinegar |
| | Lime/Lemon Juice to taste |
| | Salt/Pepper |
| | Cumin |

Directions:

After chopping all vegetables to small size, place all ingredients in a serving bowl. Add peas to vegetables and add herbs and seasonings, toss to coat. Refrigerate for at least 30 minutes to 1 hour. Serve with Chips. Refrigerate leftovers.

Demiced M.F.M. on 7/22/15.