



Texas Caviar

A couple of cans of black-eyed peas set this apart from plain old salsa.

The story goes that Texas caviar made its debut in the 1950s at a New Year's Eve party, and to this day, it continues to turn up on tables when another year is about to pass.

This recipe for Lone Star Caviar, from *Cooking with Texas Highways*, calls for preparing your own black-eyed peas, but the canned kind are fine (you'll need 5 cups or three 15-ounce cans).

- 1 lb dried black-eyed peas
- 2 cups Italian salad dressing
- 2 cups diced green bell pepper
- 1 1/2 cups diced onions
- 1/2 cup finely chopped jalapeño
- 1 (3-oz) jar diced pimiento, drained
- 1 tablespoon finely chopped garlic
- 1 cup finely chopped green onion
- salt to taste
- hot pepper sauce to taste

Soak peas in enough water to cover for six hours or overnight; drain well.

Transfer peas to a saucepan, add enough water to cover, and bring to a boil over high heat. Reduce heat and cook until tender, about 45 minutes. Do not overcook.

Drain well and place peas in a large bowl. Stir in dressing and let cool. Add remaining ingredients, mix well, and chill.

Yields: 7 1/2 cups.

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