

Texas Caviar

Adapted from *Saveur* magazine

SERVES 6

Ingredients

2 15-oz. cans black-eyed peas, drained and rinsed

1/4 cup roughly chopped cilantro

1/4 cup extra-virgin olive oil

1/4 cup red wine vinegar

1 clove garlic, finely chopped

1 serrano chile, stemmed, seeded, and finely chopped

1 red bell pepper, cored, seeded, and finely chopped

1/2 red onion, finely chopped

Kosher salt and freshly ground black pepper, to taste

Directions

1. To make all the chopping easier, I put the seeded, stemmed chile and bell pepper, along with the onion and garlic clove, in the food processor and pulse until finely chopped. Combine first 8 ingredients in a bowl; season with salt and pepper.

2. Refrigerate for 4 hours or overnight.