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| Vickie's Mississippi Caviar |
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| |  |  |  | | --- | --- | --- | | 2 | 15-oz cans | Black eyed peas, rinsed and drained | | 1/2 |  | Onion, finely chopped | | 1 | tbs | Fresh cilantro, chopped | | 1 |  | Tomato, finely chopped and drained | | 1 |  | Fresh jalapeno pepper, stem and seeds removed, coarsely chopped | | 1/2 | cup | Bottled Sweet Italian dressing ( I use Lonzerottis brand) | |
| In a large bowl, combine all ingredients except dressing.  C:\Users\Owner\Pictures\Food\Vickie's Mississippi Caviar\IMG_0338.JPG C:\Users\Owner\Pictures\Food\Vickie's Mississippi Caviar\IMG_0341.JPG  C:\Users\Owner\Pictures\Food\Vickie's Mississippi Caviar\IMG_0344.JPG C:\Users\Owner\Pictures\Food\Vickie's Mississippi Caviar\IMG_0350.JPG  C:\Users\Owner\Pictures\Food\Vickie's Mississippi Caviar\IMG_0353.JPG    Pour dressing over top and toss to coat well.  C:\Users\Owner\Pictures\Food\Vickie's Mississippi Caviar\IMG_0355.JPG C:\Users\Owner\Pictures\Food\Vickie's Mississippi Caviar\IMG_0357.JPG  Cover and refrigerate until ready to serve.  Serve with crackers or tortilla chips. |