

## Cowboy Caviar

*contributed by Colleen Middleton (This recipe comes from Apples B&B in Big Bear)*

### Ingredients

- 4 tbsp.- Red wine vinegar
- 2/3 cup - green onions, thinly sliced
- 2 tsp - hot sauce
- 2/3 cup - fresh cilantro, chopped
- 1 T vegetable or olive oil
- 1/2 lb - Roma tomatoes, chopped
- 2 cloves garlic, minced
- 2 tbsp - Jalapeno slices in a jar, chopped
- 1/4 tsp. pepper
- 1 large or 2 small avocados, diced
- 1 (15 oz) can black eyed peas, rinsed & drained
- 1 (11 oz) can corn

### Instructions

- In a large bowl, mix vinegar, hot sauce, oil, garlic and pepper.
- Peel, pit, and cut avocado into 1/2-inch cubes.
- Add to vinegar mixture & mix gently to coat.
- Drain and rinse peas and corn.
- Add peas, corn, onions, cilantro, jalapeno, and tomatoes to avocado.
- Mix gently to coat.
- Add salt and pepper to taste.
- Serve with chips