



Cowboy Caviar

Ingredients:

2 Tbsp Red Wine Vinegar

1½ tsp Tabasco Sauce

2 tsp Vegetable Oil

1 Clove Garlic, minced

2/3 C. Green Onion, sliced (This is about 8 and I used most of the stalk too.)

2/3 C. Cilantro, chopped (I put this in a bowl for personal preference.)

Jalapeno peppers, chopped finely IF your taste leans toward the hot side.

½ Lb. Tomatoes, chopped (I used home grown ~ the best!)

Salt and Pepper to taste

15 oz. Can of Black Beans, rinsed and drained.

11 oz. Can of Corn Kernels, rinsed and drained.

2 Small Avocados OR 1 large one...just more if you love 'em! Cut in half, pit, peel and cube.

Directions:

In a large bowl whisk together the red wine vinegar, Tabasco, oil, garlic, salt and pepper.

Add the black beans and the corn; mix. Add the green onion, jalapenos and cilantro (if desired).

Taste it per the recipe and then add more of your preferred ingredients.

Add the avocados and tomatoes and gently turn over in the salad to coat. Refrigerate or serve immediately. Put out a big bowl of chips and enjoy as a "dip".