

Texas Caviar

Ingredients:

Sauce:

½ cup red wine vinegar
1 Tablespoon Worcestershire sauce (Lea & Perrins)
3 cloves garlic, minced
½ teaspoon red pepper flakes
1 Tablespoon finely chopped fresh oregano, from my garden
1 Tablespoon sugar
1 little packet stevia sweetener, tastes sweet but has bitter, metallic aftertaste
1 freshly squeezed lime, just the juice
2 Tablespoons olive oil (California Olive Ranch)
½ teaspoon ground cumin
½ teaspoon coarsely ground pepper
½ teaspoon salt

whisk together then stir in:

½ lb. dried black-eyed peas - soaked overnight then cooked until tender
½ cup corn (cut off the cob)
1 large chopped tomato, from neighbor's garden
½ sweet onion, finely diced
1 small diced red bell pepper
1 small diced orange bell pepper
1 diced jalapeño pepper
1 diced tomatillo, from my garden
¼ cup finely chopped cilantro