



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

RECIPE

Texas Caviar

Serves 6

Ingredients:

2 (15 oz) cans black-eyed peas, drained and rinsed
1 cup cilantro, chopped
¼ cup olive oil, extra virgin
¼ cup red wine vinegar
1 serrano chili, stemmed, seeded and finely minced
½ red bell pepper, cored, seeded and finely chopped
¼ red onion, thinly sliced
Salt
Black pepper

Directions:

Soak the thinly sliced onions in ice water for about 5 minutes. Drain onions and pat dry with a towel. This will help take the bite off the onions.

Combine everything together in a bowl then season with salt and pepper.

Refrigerate for at least 4 hours, or overnight, to let the flavors develop