



## A TASTEFUL PLACE AT THE DALLAS ARBORETUM



# Texas Caviar on Grilled Toast

**Serves:** 6-8

**Ingredients:**

- 2 whole sun-dried tomatoes, or 1/4 C diced sun-dried tomatoes
- 2/3 cup dried black-eyed peas, sorted and soaked in water overnight
- 3/4 cup good quality olive oil
- 16 large cloves garlic, thinly sliced
- 2 tbsp fresh lemon juice
- 2 tbsp red wine vinegar
- 1 1/2 cups seeded tomatoes, diced into 1/4-inch pieces

- 1/2 cup yellow bell pepper, diced into 1/4-inch pieces
- 1/4 cup red onion, diced into 1/4-inch pieces
- 2 jalapenos, seeded and diced into 1/4-inch pieces
- 1/2 cup packed minced cilantro
- Freshly ground black pepper
- Coarse salt
- 1 large loaf rustic bread, cut into about 12 1/2-inch thick slices

**Method :**

- Place sun-dried tomatoes into a small heatproof bowl. Add boiling water and cover. Soak for 5 minutes. Drain and chop finely.
- Drain black-eyed peas and rinse well. Transfer to a medium saucepan and add enough water to cover by about 2 inches. Bring to a boil over high heat. Decrease heat to medium, skim off any foam, and partially cover. Cook until beans are softening but still firm, about 45 minutes. Stir in about a teaspoon of salt and simmer for 10 more minutes. Drain in a colander, rinse with cold water for 1 minute, and allow to cool.
- Meanwhile, warm the oil in a skillet over low heat. Add the garlic and cook, stirring occasionally, until crispy and golden, 8-10 minutes. Strain garlic oil through a fine-mesh sieve into a glass measuring cup with a spout and reserve the garlic and oil separately.
- Place chopped sun-dried tomatoes into a blender. Add the lemon juice, vinegar, salt to taste, and process until smooth. With the blender running, pour in 1/4 C of the garlic oil in a slow stream and process until creamy.
- Transfer the blended mixture to a large bowl. Add the black-eyed peas, tomatoes, bell peppers, onion, jalapenos, and 1/4 C of the cilantro. Stir gently until well combined, then cover. Allow to sit at room temperature for at least an hour to allow flavors to develop.
- Preheat the oven to 400°. Season the black-eyed pea mixture to taste with salt and pepper.
- Lightly brush each slice of bread with the reserved garlic oil and save the remainder for drizzling. Put the bread on a large sheet tray and bake without turning until lightly browned on top.
- Place a heaping spoonful of the mixture on the bread, and garnish with the crispy garlic, cilantro, and a drizzle of garlic oil.

