



A TASTEFUL PLACE
AT THE DALLAS ARBORETUM

Texas Caviar

Hero ingredient: Black Eyed Peas

Ingredients

- 32 oz black-eyed peas, cooked
- 5 roma tomatoes, cored and diced
- 2 jalapenos, seeded and minced
- 1 small red onion, small diced
- 1/2 yellow or orange bell pepper, cored and small diced
- 1/4 cup chopped fresh cilantro
- 6 Tbs red wine vinegar
- 6 Tbs olive oil, full bodied not extra virgin
- 1 tsp salt
- 1/2 tsp ground black pepper
- 1/2 tsp garlic powder
- 1 tsp dried oregano
- 1 1/2 tsp ground cumin
- gallon size ziplock bag

Directions

Place all ingredients except peas in the ziplock bag, seal and give a good shake to combine the ingredients. Open and add the peas. Refrigerate for 6 hours to overnight. Taste, adding salt and pepper if needed.

*I like to serve with blue tortilla chips. The colors really pop giving a nice presentation



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Black Eye Pea Chocolate Chip Cookies

Hero ingredient: Black Eye Pea

- 1 cup cooked black eye peas, drained
- ½ cup oats
- 2 ½ cups all-purpose flour
- 1 tsp. baking soda
- ½ tsp. salt
- ½ cup butter
- ½ cup shortening
- 1 cup packed brown sugar
- ½ cup granulated sugar
- 2 eggs
- 1 ½ tsp. vanilla
- 1 12 oz. pkg. mini semi-sweet chocolate chips

Directions

Preheat your oven to 350F.

In a blender or food processor puree the black eye peas and oats. Set aside.

In a large mixing bowl, combine the flour, soda, and salt until well combined. In an electric mixing bowl, beat butter and shortening on medium speed for 30 seconds. Add sugars and beat till fluffy. Add eggs, black eye pea puree, and vanilla. Beat until just combined, about 20 seconds. Add dry ingredients to beaten mixture, beating for another full minute. Do not overmix. Stir in mini chocolate chips. Evenly portion out dough onto a parchment lined sheet tray. Bake cookies for 8-10 min. Rotate halfway through baking. Don't bake beyond the 10 minutes. The cookies may look too soft but take them out of the oven and let them sit on the sheet tray until completely cooled.



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Black Eye Pea Dip

Hero ingredient: Black Eye Peas

Ingredients

- 15 oz black-eyed peas, cooked
- 10 cloves garlic
- 1 poblano pepper, roasted and skin removed
- 1 small onion, cut into small segments
- 1 tsp cumin
- 1 tsp smoked Spanish paprika
- salt and cracked pepper to taste

Directions

Preheat your oven to 350 degrees. Line a sheet tray with parchment paper. In a small bowl lightly toss the onions and garlic cloves with olive oil and transfer them to the sheet tray. Bake for 15 to 20 minutes until onions have begun caramelization and garlic is golden brown. Place all ingredients in a food processor except for poblano pepper. Pulse until smooth and transfer to a serving bowl. Taste. Add salt if needed. Chop the poblano pepper to a small dice and stir into the dip.