

Uptown Cowboy Caviar

Jacob · 30/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

2 hrs 25 mins

Description

This cowboy caviar recipe is a colorful delicious bean salsa

Ingredients

- - 1 (15 ounce) can black beans
- rinsed and drained - 1 (15 ounce) can black-eyed peas
- rinsed and drained - 1 (15 ounce) can pinto beans
- rinsed and drained - 1 (11 ounce) can yellow shoepeg corn
- drained - 1 cup diced celery - 1 small bunch cilantro leaves
- chopped - ½ red bell pepper
- diced - ½ yellow bell pepper
- diced - ½ cup chopped green onion - 1 (2 ounce) jar chopped pimento peppers - 2 tablespoons minced jalapeño pepper - 1 tablespoon minced garlic - ½ cup rice vinegar - ½ cup extra virgin olive oil - ½ cup white sugar - 1 teaspoon salt - ½ teaspoon ground black pepper

Instructions

1. Combine black beans
2. black-eyed peas
3. pinto beans
4. shoepeg corn
5. celery
6. cilantro
7. red and yellow bell peppers
8. green onion
9. pimento peppers
10. jalapeño pepper
11. and garlic in a large bowl. Set aside. Bring rice vinegar
12. olive oil
13. sugar
14. salt
15. and black pepper to a boil in a saucepan over medium-high heat until sugar is dissolved
16. about 5 minutes. Allow to cool to room temperature
17. then pour over the bean mixture. Cover and refrigerate for 2 hours or overnight. Drain before serving.