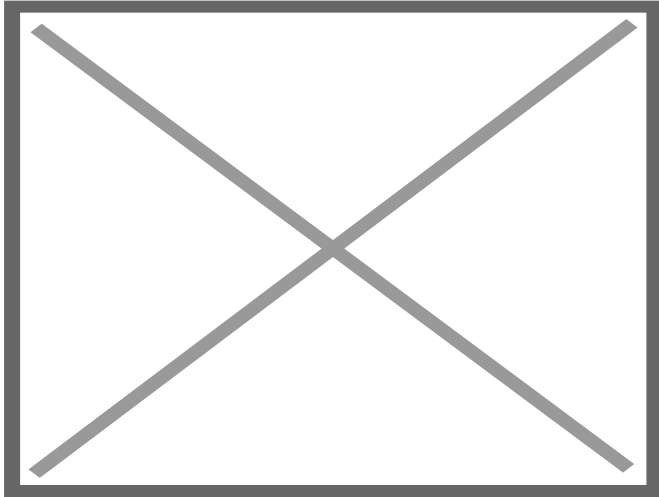




Marinated BlackEyed Pea Salad

Jacob · 30/09/2024



Prep Time

3 hrs 30 mins

Difficult

Medium

Servings

14

Description

This wonderful marinated blackeyed pea salad uses lots of fresh ingredients and gets better the longer you refrigerate it Its a terrific dish to take to a potluck or any kind of gettogether

Ingredients

- - 4 (15 ounce) cans black-eyed peas
- rinsed and drained - 1 red bell pepper
- finely chopped - 1 yellow bell pepper
- finely chopped - ½ onion
- finely chopped - 2 jalapeño chiles
- seeded and finely chopped - 2 tablespoons chopped fresh parsley - 1 clove garlic
- minced - ½ cup red wine vinegar - 2 tablespoons balsamic vinegar - ¼ cup olive oil - 1 teaspoon salt - 1 teaspoon ground black pepper - ½ teaspoon ground cumin - 4 slices cooked bacon
- crumbled

Instructions

1. Mix together black-eyed peas
2. bell peppers
3. onion
4. jalapeño chiles
5. parsley
6. and garlic in a large bowl. Whisk together red wine vinegar and balsamic vinegar in a small bowl. Gradually pour in olive oil
7. whisking constantly to thoroughly blend with vinegars. Stir salt
8. black pepper
9. and cumin into dressing until combined. Pour dressing over vegetable mixture
10. tossing to coat evenly. Cover and refrigerate
11. 3 to 4 hours. Just before serving
12. stir in bacon until incorporated.