

## Southern Caviar

Makes about 4 cups

*As a general rule of thumb, the smaller the pepper the spicier it will be. While the large banana pepper may seem intimidating, it has a mild tangy taste that won't pack much heat. Jalapeno on the other hand can range from mild to spectacularly hot. Always use gloves when handling jalapenos and be sure to taste the pepper before adding with abandon.*

2 (15-ounce) cans black-eyed peas, rinsed and drained  
1 large red bell pepper, seeded and finely chopped  
1 large banana pepper, seeded and finely chopped  
1 large jalapeno, seeded and finely chopped (optional)  
1 cup finely chopped red onion  
2 garlic cloves, minced  
1/3 cup extra virgin olive oil  
3 tablespoons red wine vinegar  
1 teaspoon salt  
1/4 teaspoon freshly ground black pepper

Combine all of the ingredients in a medium bowl and toss to coat. Chill for at least 2 hours. Be sure to taste and adjust seasoning as needed before serving with tortilla chips, pita chips, or endive spears. Southern caviar also can be served atop hot dogs or grilled chicken as a relish or even served on its own atop mixed greens.

**This recipe came from *Minced* at [www.mincedblog.com](http://www.mincedblog.com).**