

Cowboy Caviar

Carol served this delicious dish at our 2017 Tastee Luncheon.

2 medium bell peppers, seeded and diced

¼ c yellow onion, minced

1 c corn, fresh or frozen

1 T parsley, chopped

1 (14-16 oz.) can black beans or other beans, rinsed and drained

salt to taste

ground black pepper

Dressing

2 c sugar 3 T balsamic vinegar 1 c water 2 T extra virgin olive oil

½-1 t salt 1 T water

1 c vinegar 1 t garlic, minced

7-8 whole cloves ½ t cumin

¼ c rice vinegar ½ t chili powder

½ t salt

Combine vegetables, salt, and pepper.

Whisk together ingredients for dressing and pour over the bean mixture. Cover and refrigerate 1 hour or overnight.

Stir before serving