

# Carolina Caviar

Not to be confused with pimento cheese, which can also be called Carolina caviar

## Ingredients

- 1 15oz can black-eyed peas, drained and rinsed
- 1 15 oz can black beans
- 2 large tomatoes, seeded and diced
- 1 medium onion, diced
- 1 medium green bell pepper, diced
- 3 tbsp of minced garlic (about 8 cloves)
- 1/2 cup of cilantro, chopped, or more - always more
- 2 tbsp of lemon juice
- 1 (7oz) package of dry Italian dressing mix.
- 1/2 cup extra-virgin olive oil
- 1/2 cup vinegar
- 1 tbsp of hot sauce

## Directions

Drain the canned ingredients, mix it all up and chill for a day. Besides being used as part of a savory fried cake, the stuff works as a salad or a salsa - or puree it in the blender and with top with more chopped cilantro and serve it as a dip.