



While I can't say that I have ever had caviar, this delicious take on ceviche is an easy and versatile way to boost the flavor of any dish. Like ceviche, the vinegar and cilantro add brightness to this flavorful dip. It's perfectly enjoyable with a bowl of tortilla chips, but I've found it to be a delicious topping for quesadillas or a great addition to street tacos! The ability to gather many of your ingredients from your home garden puts this recipe over the top.

Ingredients

- 1 can of drained black-eyed peas
- 1 can of drained black beans
- 3 medium tomatoes, diced *
- Kernels from 3 ears of corn, cleaned and removed
- 1 diced red bell pepper
- 1 diced jalapeno pepper
- Juice from one lime
- 2 avocados, pitted & diced **
- About 1/2 cup of fresh cilantro

For the dressing:

- 2 Tbsp red wine vinegar
- 2 Tbsp olive oil
- 1 tsp cumin
- A pinch of cayenne pepper
- 1/2 tsp honey - Try some local Ahus honey
- 1-2 cloves of finely diced garlic
- Salt and pepper to taste

Directions

1. In a large serving bowl, mix the peas, beans, diced tomatoes, corn, red bell pepper, jalapeno pepper, and lime juice.
2. Prepare the dressing by combining the ingredients and whisking them together until fully incorporated.
3. Add the dressing to the other ingredients and mix well.
4. Store the mixture in the fridge until ready to serve. ***
5. Just before serving, prepare your avocados and cilantro.
6. Remove the bowl from the fridge and add the avocados and cilantro, then incorporate them.
7. Add salt if needed and mix again.

*Feel free to use whatever tomatoes you have. I used Roma tomatoes this time as they have a lot of meat without adding too much extra moisture.

**Remember to prepare and add your avocados just before serving to prevent them from turning brown.

***Technically, you can eat this right away. However, allowing all the ingredients to sit together gives time for all the flavors to fully incorporate and mesh together.

Cowboy caviar is an easy-to-prepare and versatile dish. I particularly like that it is vegetarian. It stands on its own as a great alternative to ceviche or pico de gallo. Serve it simply with your favorite tortilla chips, or use it as a topping for your main course. Its bright flavors are sure to elevate your meal.