

Texas Caviar



Ingredients

- 2 cans black eyed peas, drained and rinsed
- 2 cups Italian dressing
- 1 cup diced bell peppers
- 1 cup diced onions
- 1/2 cup chopped green onions
- 1/2 cup chopped jalapeno peppers
- 1 tablespoon fine chopped garlic
- Salt to taste
- Dash or two of Tabasco hot sauce

Directions

Combine peas, Italian dressing, bell peppers, onion, green onions, jalapeno peppers and garlic. Add salt and Tabasco to taste. Chill in refrigerator at least one hour for flavors to blend. Serve with bread or crackers or use as an accompaniment to meat.