

A recipe from

DAD'S CHILE COOKBOOK



Heat Rating:



Chile Underground Texas Caviar

Nothing Quite Like It in the Whole World

Don't accept any imitations, like "Cowboy Caviar" (yech) or any recipe that uses bottled salad dressing; this version's the Real Deal...

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| <i>1 tsp light olive oil</i> | <i>1 bunch scallions, including light green tops, sliced across into angled rings</i> |
| <i>½ large yellow onion, nicely chopped</i> | <i>2 oz red wine vinegar</i> |
| <i>1 green bell pepper, fine-chopped</i> | <i>1 oz quality balsamic vinegar</i> |
| <i>3 jalapeño (or Serrano) chiles, minced</i> | <i>1 oz light olive oil</i> |
| <i>1 pint super-sweet grape tomatoes, quartered</i> | <i>1 oz extra-virgin olive oil</i> |
| <i>1 Tbsp minced jar garlic</i> | <i>½ tsp each salt, ground black pepper, and garlic powder</i> |
| <i>1 can (15 oz) black-eyed peas, drained</i> | <i>1 tsp dried oregano</i> |
| <i>1 can (15 oz) black beans, drained</i> | <i>1½ tsp ground cumin</i> |
| <i>1 can (11-15 oz) sweet kernel corn (white shoepeg by preference)</i> | <i>½ bunch fresh cilantro, leaves only</i> |

Heat the oil in a large skillet over medium-high heat. Add onion and cook for just a minute or two with stirring. Add the bell pepper and stir for another minute. Add minced chiles and tomatoes and stir for only a couple of minutes, to slightly soften the tomatoes. Add the garlic and stir for 30 seconds or so; transfer quickly to a large mixing bowl. Combine in the peas, beans and corn. Stir in the sliced scallions; set aside.

In a small mixing bowl, combine remaining ingredients and whisk until smooth. Pour sauce over the Caviar. Take most of the cilantro leaves and mince them quickly, then add to the Caviar. Give one last good stir, then refrigerate for at least 2 hours.

Garnish with remaining cilantro leaves and serve with hearty corn chips (no wimpy chips allowed!).

Yield: Dip for 20-40 partygoers (or one hungry in-law)

Preparation time: 15 minutes

Cooking time: 5 minutes, and 2 hours chillin'

