



Black & Blue Burger



Texas Caviar

Texas Caviar is a refreshing southern salsa. It is great during the hot summers but is equally as special anytime of the year!

Ingredients

2 - 15 oz. cans of Black Eyed Peas

11 oz. can of super sweet corn

1 medium red onion

1 bunch cilantro

1-2 jalapeno peppers

2-3 roma tomatoes

1-2 limes

1 bottle zesty Italian dressing

1 tbsp. minced roasted garlic

salt

pepper

Directions

In a large bowl mix all items together. Drain the black eyed peas and rinse and drain corn. Dice half of the medium red onion, dice the jalapenos (remove seeds and veins for a milder salsa), seed the roma tomatoes and dice them. Add diced garlic and chop up a cup of cilantro and mix all ingredients together. Add approximately 1½ cups of the zesty Italian dressing. Juice one lime as well and add to the mix. Add salt and pepper to taste. If needed, add more lime. If lime taste is too strong, add some olive oil to mix. Refrigerate for a couple hours or overnight.

Recipe from [County Line Smokers](#).