**COWBOY CAVIAR**

1 can Pinto Beans

1 can Black-eyed Peas **RINSE & DRAIN**

2 cans Black Beans

**Add:**

2 cans Shoe peg Corn-drained

1 small can green chilies-mild-don’t drain

1 small onion minced

1 cup celery-diced

1 cup green pepper

1 cup sugar

½ cup vegetable oil

1 Tablespoon water **BOIL & COOL**

¾ cup Cider Vinegar

1 teaspoon salt

½ teaspoon pepper

Pour cooled liquid over rest of ingredients; let stand in refrigerator for 24-48 hours. Drain off most of the liquid when ready to serve.

If you like it **HOT** exchange 1 small can jalapeño peppers for the green chilies. **NOTE**: it gets hotter the longer it stands.

Serve with dipping chips! ENJOY!

For those of you who might remember Anna Kenny from GFWC Jackie’s Bow Ties, this was her recipe. Karen Erb