



OKIE Caviar

- 4 cans of black-eyed peas with jalapeños (drained)
- 2 cans of yellow corn (drained)
- 1- small can of whole green chilies chopped
- 2 cans of rinsed black beans
- 6-8 chopped fresh green onions
- 1 - 10 ounce can of original Rotel
- 2 - 10 ounce containers of cherry tomatoes chopped in fourths
- 1/4 cup of finely chopped Cilantro
- Juice of 1/2 squeezed lime
- 1/2 bottle of Italian salad dressing
- 1/2 tsp. - 1 tsp. of red pepper flakes
- Lawry's Lemon Pepper seasoning
- * 2 cans of white hominy

Add all ingredients excluding the hominy and mix with salad dressing. Mix well and refrigerate, stirring occasionally to marinate all the ingredients. Add Lemon Pepper seasoning to desired taste and add 1 1/2 tsp. to 1 tsp. of red pepper flakes to give it an Okie kick! Top with remainder two cans of drained hominy and serve with tortilla scoops.

*** Note: Add hominy last to keep its color.**