



aunt cookie's cajun caviar

- 1 jar Chopped Pimientos, Small Jar
- 2 cans Trappey's Black-Eyed Peas
- 1 bunch Green Onions, Chopped
- 2 Green Bell Peppers, Chopped
- 1 Large Onion, Chopped
- 1 package Good Seasons Zesty Italian Dressing
- 1/4 cup Balsamic Vinegar
- 1/2 cup Vegetable Oil

directions

1. Combine chopped onion, peppers, green onions in large bowl.
2. Drain black-eyed peas and pimiento and add to bowl.
3. Make dressing according to directions.
4. Mix all ingredients and refrigerate.

Best made the day before, serve with Frito Scoops for the best flavor.

Substitute black-eyed peas with jalapenos for an extra kick!