

## **Southern Caviar**

Courtesy of Carole's Creations

Prep Time: 20 minutes

Standing Time: overnight

Serves: 16 half cups or 8 cups

**CChints:** This is best served the next day. Make is ahead of time to allow the flavors to blend. Perfect salad for picnics, potlucks and BBQs.



- 14 ounce can black beans, rinsed and drained
- 14 ounce can black eye peas, rinsed and drained
- We like Glory® brand because they are preseasoned.
- 14 ounce can hominy, rinsed and drained
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- 1/2 medium sweet onion, diced
- 4 green onions, green and white parts, diced
- 2 large tomatoes, chopped
- 1 cup fresh or frozen corn, thawed
- 8 ounce bottle Zesty Italian Dressing, low fat if possible.

While the canned goods are rinsed and draining you can prepare the rest of the salad.

As you cut each item, add it to a large airtight mixing bowl with a cover. Add the drained canned goods and fold in the dressing.

Blend well, cover and refrigerate overnight. If possible, stir at least twice to blend the flavors.

Note: You can substitute another can of black eye peas in place of the hominy, if you would like.