



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### COWBOY CAVIER DIP

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| ½ cup olive oil                                    | 1 (15 oz) can black beans (drained and rinsed) |
| 1/8 cup sugar                                      |  |
| 1 lime, juiced                                     | 1 ½ cups sweet corn                            |
| ¼ cup white wine vinegar                           | ½ cup red onion, diced                         |
| ¼ teaspoon garlic powder                           | ½ cup green bell pepper, diced                 |
| 1 teaspoon salt                                    | 1 jalapeno, diced                              |
| 2 Roma tomatoes (seeded and diced)                 | ½ cup cilantro, chopped (optional)             |
| 1 (15 oz) can black eyed peas (drained and rinsed) |  |

1. In a large bowl, whisk together the olive oil, sugar, lime juice, white wine vinegar, garlic powder and salt.
2. Add remaining ingredients. Stir to mix.
3. Stir in cilantro. Cover and chill until ready to serve.

Makes 12 servings.

[www.thecabindairy.com/the-best-cowboy-caviar-dip/#tasty-recipes-5943-jump-target](http://www.thecabindairy.com/the-best-cowboy-caviar-dip/#tasty-recipes-5943-jump-target)