Southwest Spicy Bean Salsa

Yield: 12 servings

Ingredients:

1	15 oz. can	Black-eyed peas
1	15 oz. can	Black beans, rinsed and drained
1/2	C	Onion, small dice
1/2	C	Green bell pepper, small dice
1		Jalapeno peppers
1	14.5 oz.	Diced tomatoes, drained
1-2	tsp	Garlic, minced
2		Green onions, sliced on bias
1-2	T	Fresh herbs like cilantro or flat leaf Italian parsley

Dressing:

1/2	C	White wine vinegar
1	C	Extra virgin olive oil
2		Garlic cloves, minced
1/2	tsp	Dried oregano
1/2	tsp	Dried basil
1/4	tsp	Onion granules
1/4	tsp	Salt to taste
		Freshly ground pepper to taste

Method:

1. Prepare vinaigrette. Whisk together ingredients forming an emulsion. Season to taste.
2. In a medium bowl, combine black-eyed peas, black beans, onion, green bell pepper, jalapeno peppers, green onions, tomatoes, garlic, and herbs.
3. Add the Italian-style salad dressing; mix well. Cover, and refrigerate overnight to blend flavors.