

Spicy Vegetable Salsa (“Heloise’s Texas Caviar”)

- 1 tablespoon sugar
- 1 tablespoon coarse ground black pepper
- 2 tablespoons ground cumin (comino)
- 1 tablespoon salt (perhaps less? For health)
- ½ cup finely chopped fresh cilantro
- ¼ cup seeded and chopped jalapeno
- 1 cup chopped green onions (including tops)
- 1 cup chopped white onion
- 1 cup diced green pepper
- 1 cup chopped fresh tomato
- 1 large jar picante sauce (medium or hot)
- 2 16oz cans black-eyed peas, drained
- 1 16oz can white hominy, drained (or white corn)



Mix all ingredients well, Marinate 24 hours.
Serve with corn tortilla chips. (Or over salad)