6/1/2021 The Best Cowboy Caviar Recipe

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THE BEST COMBOY CAVIAR RECIPE

Ingredients

- 1 1/2 cups frozen corn
- 1 15 oz. can of black beans, rinsed
- 1 15 oz. can petite diced tomatoes, drained and rinsed (can substitute fresh chopped tomatoes)
- 1 small red onion, finely diced (can substitute diced green onions (white and green part)
- 1/2 cup olive oil
- 1/2 cup white vinegar (or a combination of white and red vinegar)
- 2 Tablespoons (Tbsp.) <u>Cherchies® Chardonnay</u> <u>Lime & Cilantro Seasoning</u> (more to taste)
- 1/2 teaspoon (tsp.) ground black pepper
- 2 Tablespoons (Tbsp.) fresh cilantro, coarsely chopped



Preparation

- Combine all ingredients in a medium-sized bowl. Can be made a day ahead and chilled in the refrigerator. (*This recipe is better if made the day before, as it allows the flavors to marry and intensify). If needed in a hurry, leave it on the counter an hour before guests arrive to defrost the corn).
- 2. Serve with your favorite tortilla chips and enjoy!