

POORMAN'S CAVIAR

1 can each: garbanzos, blacks, and shoe peg corn (can substitute hominy for corn)
2 can black eyes
1 bottle Italian dressing
2 green onions
¼ c red onion
1 small can sliced black olives, drained
¼ - ½ c diced green or red pepper
1 clove garlic, minced
¼ - 1/3 bunch cilantro
½ - ¾ c diced tomato
juice of 1 lime

Rinse and drain beans and corn. Mix all ingredients together and let marinate for several hours.
Serve with chips or as a side dish.
Makes approximately 25 4oz servings. Great for parties!