

Southern Caviar – Black Eyed Pea Salad

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Ingredients

For the Dressing:

- 1/3 cup extra virgin olive oil
- 1/4 cup apple cider vinegar
- 2 tablespoons granulated sugar
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground black pepper

For the Salad:

- 3 cups of cooked purple hull or black-eyed peas (or equivalent canned)
- 1/2 cup finely chopped purple onion
- 1/2 cup finely chopped celery
- 1 green onion, sliced
- 1 tablespoon minced garlic
- 1 tablespoon chopped pickled jalapeno
- 1 (2 ounce) jar of pimentos, well drained
- 1 medium tomato, chopped
- 1 wedge lime, optional
- 1 tablespoon chopped fresh cilantro or parsley

Directions

Whisk together the dressing ingredients in a lidded storage bowl. Add all of the salad ingredients, except the lime and herbs; gently fold dressing over the top and stir. Cover tightly and refrigerate several hours up to overnight before serving. Squeeze lime juice and toss with herbs just before serving. Store leftovers in the fridge, but consume in a couple of days.