



COWBOY CAVIAR

It's time to saddle up in the kitchen! Surprise and delight your family and friends with this wildly popular, make-ahead appetizer that leaves traditional salsa in the dust.

The best part? No cooking required!

Recipe: Barb Keckler Photos: Wish-Bone.com) Prep Time 10 Minutes | Servings 12

INGREDIENTS

- 1/2 cup olive oil
- 1/3 cup sugar
- 1/3 cup white wine vinegar
- 1 tsp. chili powder
- 1 tsp. salt
- 1 pound Roma tomatoes, seeded and diced
- 1 can pinto beans, drained and rinsed
- 1 can black beans, drained and rinsed
- 1 can corn, drained
- 1 onion
- 1/2 cup green bell pepper, diced
- 1/2 cup yellow or orange bell pepper, diced
- 1 cup chopped cilantro

DIRECTIONS

1. in a large bowl, whisk together the olive oil, sugar, white wine vinegar, chili powder, and salt.
2. Add tomatoes, beans, corn, onion, and bell peppers. Stir to combine.
3. Stir in cilantro. Cover and chill for at least one hour or overnight to blend flavors.



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