

# Tommy Bahama®

FROM OUR *FLAVORS OF THE SOUTHERN COAST* COOKBOOK

## Texas Caviar

MAKES 8 SERVINGS

### INGREDIENTS

2 ears fresh corn

1 red bell pepper

2 Tbsp apple cider vinegar

½ tsp sugar

1 garlic clove, crushed through a press

Kosher salt and freshly ground black pepper

2 Tbsp extra-virgin olive oil

One 15-oz./430-g can black-eyed peas, drained and rinsed

2 ripe Roma (plum) tomatoes, seeded and cut into 1/2-in./12-mm dice

1/3 cup / 40 g finely chopped red onion

1 Tbsp minced seeded jalapeño chile

2 Tbsp chopped fresh cilantro

Tortilla chips, for serving

Lime wedges, for serving

### INSTRUCTIONS

1. Position the broiler rack about 8 in./20 cm from the heat source and preheat the broiler.
2. Place the corn and red pepper on the broiler rack and broil, turning the corn occasionally, until the corn kernels are toasted brown and the pepper skin is blackened and blistered, about 10 minutes. (Or grill in an outside grill over direct heat.) Remove the corn from the broiler if it is done before the pepper. Let

stand for 10 minutes. Cut the corn kernels from the corn. Discard the skin, seeds, and core from the bell pepper and cut the pepper into ½ in./12 mm dice.

3. Whisk the vinegar, sugar, 1/2 tsp kosher salt, and 1/4 tsp black pepper together in a medium bowl. Gradually whisk in the oil. Add the corn, red bell pepper, black-eyed peas, tomatoes, red onion, and jalapeño, and mix well. Cover and refrigerate for at least 4 hours or up to 3 days. Just before serving, season with salt and pepper to taste and sprinkle with the cilantro. Serve the caviar with tortilla chips and lime wedges.