

Betty's Kentucky "Caviar"



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In this video, Betty demonstrates how to make Kentucky "Caviar." This is a relish made of a variety of vegetables that has a taste similar to caviar.

Ingredients:

- 15.8-oz. can black-eyed peas, rinsed and drained
- 15.5-oz. can white hominy, drained
- ½ cup fresh curly parsley, chopped
- ½ cup fresh cilantro, chopped
- 4 green onions, thinly sliced
- 1 medium to large tomato, chopped
- 1 small red bell pepper, seeded and chopped
- 2 cloves garlic, minced
- 1/2 of a 16-oz. bottle Italian dressing (You may use the entire bottle, if desired.)

In a large bowl, stir together a 15.8-oz. can of drained and rinsed black-eyed peas, a 15.5-oz. can of drained white hominy, ½ cup fresh chopped parsley, ½ cup fresh chopped cilantro, 4 sliced green onions, a chopped tomato, a chopped red bell pepper, 2 cloves of minced garlic and ½ of a 16-oz. bottle of Italian dressing (or more). Cover with plastic wrap and refrigerate for at least 8 hours to let flavors mingle. To serve, either drain off the excess Italian dressing, or use a slotted spoon to spoon your Kentucky Caviar into serving dishes. This is a terrific relish to serve as an appetizer with crackers or tortilla chips. It is great for parties, such as Super Bowl and other sports events parties, too. It is quick and easy to prepare, and it is very healthy—also a treat for vegetarians! Enjoy! --Betty ☐