

BLACK EYED PEAS SALAD

INGREDIENTS

- 5 C Black-eyed peas (cooked) (drained)
- 1 C Mock bacon
- 3 T Baconaise Spread
- 1/2 C Vinegar (red wine) (plus addition 2 T)
- 1/2 C Olive oil
- 1/2 C Onion (medium) (red) (finely chopped)
- 1/2 C Pepper (red)
- 3 T Scallions (green onions (finely chopped)
- 2 T Jalapenos (finely chopped)
- 2 T Parsley leaves (finely chopped)
- 1 1/2 t Garlic (minced)
- 1 1/2 t Seasoning mix (see recipe below) **OR** use Cajun Seasoning by Pereg
- 3/4 t Salt
- 1/2 t Black pepper



DIRECTIONS

- 1 Combine all the ingredients in a large bowl
- 2 Toss well to combine
- 3 Cover and refrigerate for at least 4 hours **OR** preferably overnight, stirring occasionally
- 4 Allow salad to come to room temperature for 30 minutes before serving
- 5 Toss well just before serving

NOTE

See Seasoning Mix recipe on page 2



vegetarian
and
Kosher!



MAKE-IT YOURSELF MIXED SEASONING

INGREDIENTS

2 1/2 T Paprika
2 T Salt
2 T Garlic powder
1 T Black pepper
1 T Onion powder
1 T Cayenne pepper
1 T Oregano
1 T Thyme



DIRECTIONS

Combine all ingredients thoroughly

NOTE

Yields: 2/3 C

Save covered for future use using a clean seasoning container