

Chit Chat 'N CHOW

REDNECK CAVIAR

FROM THE KITCHEN OF MISTY HARRIS

INGREDIENTS

- 2 Cans Black-eyed Peas, Drained
- 2 Cans White Shoe-peg Corn, Drained
- 2 Cans Original Ro-tel Tomatoes, Drained
- 1 Large Bell Pepper, Chopped
- 12 Green Onions, Sliced Thin
- 1 Can Diced Tomatoes
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Garlic Salt
- 1 Teaspoon Parsley Flakes
- 1 Bottle Zesty Italian Dressing, (16 ounces)

DIRECTIONS

1. Combine all ingredients the night before, or for several hours.
2. Serve with Frito scoops.

NOTE: *This recipe will keep for 2 weeks in the refrigerator.*

Since many of Misty's recipes are handed down through generations, often, you won't find the detailed directions featured in today's cookbooks. So you may have to call on your culinary experience or improvise! Have fun!