

# Cowboy Caviar



## Ingredients

- 3/4 cup Oil
- 1 cup Cider Vinegar
- 1/2 cup Sugar
- 4 stalks Celery diced
- 1 Red onion diced
- 1 Green Bell pepper diced
- 1 Yellow Bell Pepper diced
- 1 Red bell pepper diced
- 1 Orange Bell Pepper diced
- 1 can (12 oz) Shoepeg corn drained and rinsed
- 1 can (12 oz) Pinto beans drained and rinsed
- 1 can (12 oz) Black eyed peas drained and rinsed

## Preparation

Boil / heat the oil, vinegar and sugar, and let it cool.

Slice and dice the celery, onion and the peppers.

Drain and rinse the corn, pinto beans and the peas.

Mix all together. Store in the refrigerator for up to 2 weeks.

This gets better by the day...if you can keep it that long.