



## Witte Where You Are Make Your Own Cowboy Caviar

Practice your best “How-dy!” while you create your very own chuckbox-inspired Cowboy Caviar. Once your masterpiece is complete, share your pictures with us on social media @wittemuseum using the tag #wittewhereyouare.

### Ingredients

- 1 can black beans rinsed and drained
- 1 can black eyed peas rinsed and drained
- 1 cup tomatoes seeded and finely diced
- 1 jalapeno seeded and finely diced (optional)
- 1 cup corn (can be fresh, canned or thawed from frozen)
- 1 avocado, chopped
- 3/4 cup red and/or orange bell pepper seeded and finely diced
- 1/2 cup red onion finely diced
- 1/3 cup cilantro leaves chopped
- Dressing
  - 1/3 cup olive oil
  - 1/4 cup lime juice
  - 1 tablespoon honey
  - 1 teaspoon chili powder
  - 1 teaspoon cumin
  - salt and pepper to taste



### Directions

1. Place the beans, black eyed peas, tomatoes, jalapeno, corn, avocado, bell pepper, onion and cilantro in a large bowl.
2. In a small bowl, whisk together the olive oil, lime juice, honey, chili powder, cumin and salt and pepper.
3. Pour the dressing over the bean mixture and toss gently to coat.
4. Serve as a salad or with chips.

### Notes:

Can be made 1-2 days ahead of time. Assemble according to instructions, except omit the avocado. Refrigerate for up to 8 hours. Add the avocado right before serving.