

Redneck Caviar

YIELD:	4 qt
PREP TIME:	10 Min.
STORAGE:	WI-02
SHELF LIFE:	4 Days
DATE FILLED:	3/1/10

EQUIPMENT NEEDED:	
<ul style="list-style-type: none"> • Cutting Board • Chef Knife • Cutting Glove • 6 QT Containers • Rubber Spatula Measuring Spoons & Cups 	<ul style="list-style-type: none"> • Gloves-(rubber) • Towel • Colander • Mixing Bowl

INGREDIENTS	1X-Batch	PREPARATION PROCEDURES
Allens Black Beans-(Canned) Black Eyed Peas-(Canned) Salsa Style Tomatoes-(Canned) Shoe Peg Corn Rotel Tomatoes, 10oz can Red Onions Green Pepper Red Pepper Jalapenos-(Canned) Cilantro	3 Cups 3 Cups 3 Cups 3 Cups 5 ounces 1 cups 6 ounces 6 ounces 6 ounces 2 ounces	<ol style="list-style-type: none"> 1. Rinse & pat dry all fresh vegetables before using. De-stem cilantro. 2. Using chef knife Dice Jalapenos, Red onions, Red and Green Peppers into small diced pieces and place to the side. 3. Using Chef Knife, <u>Coarsely chop Cilantro</u> and set to the side. 4. Using the colander, drain and rinse Black Beans and Black Eyed Peas and place into bowl. 5. Add Shoe Peg Corn. 6. Add Rotel Tomatoes and Salsa Style Tomatoes (Do not drain) to bowl.
Wish Bone Italian Dressing Lime Juice Garlic Minced, fresh Kosher Salt Baumhower's Hot Sauce Black Pepper	1 1/2 cups 3 oz 1 tbsp 2 teaspoons 2 ounces 2 teaspoons	<ol style="list-style-type: none"> 7. Add chopped Cilantro, diced Jalapeños, diced Red and Green Peppers. 8. Add remaining ingredients. (<i>Italian Dressing, Lime Juice, Garlic Minced, Kosher Salt, Hot Sauce and Black Pepper</i>) Mix all ingredients until it is thoroughly mixed. 9. For best results let sit in refrigerator for at least 12 hours before serving to allow flavors to meld together. It's even better the next day.

APPROVED BY:	Corp Chef _____ President/CEO _____
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Sanitize All Equipment & Work Surfaces Before Starting A Recipe, Do Not Deviate Or Change A Recipe. All Prepared Items Require A Manager's Approval And Sign-Off!

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