



## Texas Caviar

(Makes about 5 cups)

From [Tailgating Done Right Cookbook: 150 Recipes for a Winning Game Day](#)  
(Fox Chapel Publishing 2019)

*Huddle Up! If you're hoping your Texas Caviar will last several days, stir the avocado into only what you're serving or leave it out altogether so it doesn't turn brown.*

### Ingredients:

1 ½ T. lime juice	¾ C. frozen corn kernels, thawed
2 ½ T. olive oil	½ C. diced red onion
½ tsp. sea salt	1 diced red bell pepper
¼ tsp. paprika	2 diced jalapeño peppers
¼ tsp. cayenne pepper	1 avocado
1 (15 oz.) can black beans, drained & rinsed	Fresh cilantro
1 diced tomato	Pita chips

### Method:

In a bowl, whisk together the lime juice, oil, salt, paprika, and cayenne. Stir in the beans, tomato, corn, onion, bell pepper and jalapeños. Chill a couple of hours to mingle the flavors.

Just before serving, peel, pit, and dice the avocado and chop up a handful of cilantro; stir both into the chilled bean mixture.

Serve with pita chips.