

Cowboy Caviar

From your box: red onion, bell peppers

Other ingredients: oil, sugar, vinegar, beans

In a saucepan, combine ½ cup each of oil, sugar, and your choice of vinegar. Heat and boil 1 minute or until sugar dissolves and cool completely. In a large bowl, combine 3 cans of your favorite beans (black, kidney, pinto—you choose). Add 3 diced bell peppers (the more color the better) and 1 diced onion. Pour vinegar mixture over beans and peppers and stir to thoroughly coat. Cover and marinate overnight or for as long as possible. Drain off some of the liquid. Serve as a salsa with chips or with rice as a meal or side dish.

Thanks to CSA member Jeanne Kinney

Adapted from Food.com