



MABS' MICHIGAN CAVIAR

Combine in large bowl:

2 cans black beans, drained and rinsed

2 cans black eyed pea beans, drained and rinsed

2 cans pinto, kidney or garbanzo, drained and rinsed (your choice)

1 can corn, drained

1 red pepper, diced small

1 red onion, diced small

2 stalks celery, chopped

1 small jar of pimentos

1 bunch of parsley, chopped

Combine in medium saucepan:

1/4 cup olive oil

1 tsp fresh ground black pepper

1/3 cup brown sugar

1 TB water

1/3 cup white sugar

1 tsp kosher salt

1/3 cup cider vinegar

2-3 TB MABS' ATOMIC MUSTARD

Bring to a gentle boil until sugar is dissolved.

Pour over beans and vegetables and mix well. Chill at least 1 hour.

Perfect for your picnic or gathering!

FROM THE KITCHEN OF 