

# Marinated Black-Eyed Pea Salad



This wonderful salad uses lots of fresh ingredients, and gets better the longer you refrigerate it. It's a terrific dish to take to a potluck or any kind of get together.

By JULIE CLEAVES MCLAUGHLIN



**Prep:** 30 mins

**Servings:** 14

**Total:** 3 hrs 30 mins

**Yield:** 7 cups

**Additional:** 3 hrs

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## Ingredients

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|--|--|
| <input type="checkbox"/> 1 yellow bell pepper, finely chopped                  | <input type="checkbox"/> ½ cup red wine vinegar          |
| <input type="checkbox"/> 1 red bell pepper, finely chopped                     | <input type="checkbox"/> 2 tablespoons balsamic vinegar  |
| <input type="checkbox"/> ½ onion, finely chopped                               | <input type="checkbox"/> ¼ cup olive oil                 |
| <input type="checkbox"/> 2 jalapeno chiles, seeded and finely chopped          | <input type="checkbox"/> ½ teaspoon ground cumin         |
| <input type="checkbox"/> 4 (15 ounce) cans black-eyed peas, rinsed and drained | <input type="checkbox"/> 1 teaspoon salt                 |
| <input type="checkbox"/> 2 tablespoons chopped fresh parsley                   | <input type="checkbox"/> 1 teaspoon ground black pepper  |
| <input type="checkbox"/> 1 clove garlic, minced                                | <input type="checkbox"/> 4 slices cooked bacon, crumbled |



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## Directions

Mix the yellow and red peppers, onion, jalapeno chiles, black-eyed peas, parsley, and garlic together in a large bowl.

Whisk the red wine vinegar and balsamic vinegar together in a small bowl. Gradually add the olive oil, whisking constantly to thoroughly blend with the vinegars. Stir in the cumin, salt, and black pepper. Pour the dressing over the vegetable mixture, tossing to coat evenly. Cover and refrigerate 3 to 4 hours. Just before serving, stir in the crumbled bacon.