

# Gulf Coast Caviar



**FOODSERVICE**

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**SERVING SIZE: 20**

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## Ingredients

- 1 1/2 fluid ounces Rice Vinegar
- 1 liquid tablespoon Hot Pepper Sauce
- 1 tablespoon Minced Garlic
- 1 fluid ounce Extra Virgin Olive Oil
- 1 cup Yellow Corn, IQF
- 1 cup Diced Onion
- 4 fluid ounces **Furmano's Crushed Tomatoes**
- 1 cup **Furmano's Black Beans**, Drained & Rinsed
- 1 cup **Furmano's Black-Eyed Peas**, Drained
- 1 cup **Furmano's Dark Kidney Beans**, Drained and Rinsed
- 2 teaspoons Chopped Parsley
- 2 teaspoons Salt
- 1/2 teaspoon Black Pepper

## In This Recipe



Black Beans, Low Sodium -  
Bella Vista



Black Beans in Brine



Blackeye Peas



Bella Vista Crushed  
Tomatoes

## Preparation

1. Whisk together Rice Vinegar, Hot Pepper Sauce, Garlic, and Oil.
2. In a separate container, combine all other ingredients
3. Pour sauce over beans and toss to incorporate.
4. Store, refrigerated for at least 1 hour prior to serving.



