

Cowboy Caviar

*from **In Our Grandmothers' Kitchens***

Ingredients:

1 15-ounce can black beans, rinsed and drained
4 ounces ripe olives, drained and chopped (feel free to use more; I usually throw in the whole can!)
1 small onion, chopped fine
1 large clove garlic, pressed or minced
2 tablespoons olive or canola oil
2 tablespoons fresh lime juice
2 pinches of salt
2 tablespoons minced fresh cilantro
4 to 5 shakes of hot sauce
1/4 teaspoon ground cumin
1 pinch of pepper
1 8-ounce package cream cheese—regular or light--softened
2 hard-boiled eggs, chopped
1 scallion, sliced

Instructions:

In a bowl combine all the ingredients except for the cream cheese, eggs, and scallion. Cover the mixture and let it marinate in the refrigerator for at least 2 hours. When you are ready to serve your caviar spread the cream cheese over the surface of a circular serving dish. Spread the bean mixture on top of it.

Arrange the egg pieces in a ring around the edge of the plate (the effect is sort of that of a wreath). Sprinkle the chopped scallion overall. Serve with crackers or tortilla chips. Serves 8 to 12, depending on what else is on the table.