**Backyard BBQ Corn Salad**

**Ingredients:**

6 servings

1 large red bell pepper

15 ounces black eyed peas drained/rinsed

1 can corn drained or 3 fresh cobs

1 tomato chopped

1/4 cup chopped onion

6 tablespoons white vinegar

4 tablespoons olive oil divided

1/2 tablespoon honey

1 teaspoon minced garlic

Salt and pepper to taste

Additional Options: cilantro, jalapeno, spicy peppers, or your favorite BBQ spices!

**Directions:**

1. Chop bell pepper in half and remove all seeds. Slice into wedges.
2. Lightly brush the pepper strips with 1 tablespoon of oil. Sprinkle with salt and pepper.
3. Place the pepper strips in a pan skin side down, place lid, and cook until the skin is tender and they are slightly charred. Flip them and cook other side. Remove and let cool.
4. Chop onion, drain/rise beans and corn, mince garlic, and combine all other ingredients into a bowl and mix.
5. Chop peppers once cool and add to mixture.
6. Enjoy!

**Tips:** Add your favorite salad dressing to add flavor to your salad! Try chicken or tuna for adding protein.