Texas Caviar Cups

(Southern Living)

Ingredients:

1 (15.8 oz) can black-eyed peas, rinsed & drained
2 ears fresh corn, sliced from cob
1 medium-size plum tomato, seeded & finely chopped
½ medium-size green bell pepper, finely chopped
½ small sweet onion, finely chopped
2 green onions, sliced
1 garlic clove, minced
½ cup Italian dressing
2 tbsp fresh cilantro, chopped
30 Belgian endive leaves (about 3 bunches)
Sour cream

Directions:

1. Combine first 8 ingredients in a large zip-top plastic freezer bag. Seal bag, and chill 24 hours.

2. Place mixture into a bowl; stir in cilantro.

3. Spoon about 1 rounded tbsp mixture into each endive leaf and dollop with sour cream.