

EPICUREAN ESSENTIALS

Roasted Corn and Black Bean Salad

- 2 cans black beans, drained or 3/4# dry black beans, cooked
- 6 ears corn, roasted or grilled, kernels removed from cobb
- 1 large tomato, diced
- 1 large green bell pepper, diced
- 1 small candy onion, very thinly sliced
- 1/2 cup cilantro, minced
- 1 lime, juiced
- 2 T cider vinegar
- 2 t chili powder
- 1 t ground coriander
- 1 t ground cumin
- 1 chipotle in adobo sauce, minced
- 4T olive oil
- salt and pepper to taste

Combine black beans, corn, tomato, green pepper, candy onion and cilantro in a large mixing bowl.

In a small mixing bowl, combine lime juice, vinegar, chili powder, coriander, cumin and minced chipotle pepper. Stir well. Slowly whisk in olive oil to form an emulsion.

Pour dressing over corn and black bean mixture. Season with salt and pepper to taste. Chill.

Makes about 6 cups salad.

Note: to make this more of a salsa, add some of the bean cooking liquid or liquid from the canned beans.