

MEXICAN BEAN SALAD

Recipe information: Opening Night 2008

Ingredients:

<i>1 - 15 Oz. Can Black Beans</i>	<i>1/2 Cup Red Wine Vinegar</i>
<i>1 - 15 Oz. Can Red Kidney Beans</i>	<i>2 Tbls. Fresh Lime Juice</i>
<i>1 - 15 Oz. Can Cannellini Beans</i>	<i>1 Tbls. Fresh Lemon Juice</i>
<i>1 Green Bell Pepper, diced</i>	<i>2 Tbls. White Sugar</i>
<i>1 Red Bell Pepper, diced</i>	<i>1 Tbls. Salt</i>
<i>1 10 Oz. package frozen kernel corn</i>	<i>1 Garlic Clove, finely diced</i>
<i>(we used small white)</i>	<i>1/2 Cup Chopped fresh Cilantro</i>
<i>1 Red Onion, finely diced</i>	<i>1/2 Tbls. Ground Cumin</i>
<i>1/2 Cup Olive Oil</i>	<i>1/2 Tbls. Ground Black Pepper</i>
<i>Dash of Hot Pepper Sauce</i>	<i>1/2 Tsp. Chili Powder</i>

Directions:

- 1. Drain & rinse well all beans in a large colander**
- 2. In a large bowl combine drained beans, peppers, thawed frozen corn & red onion**
- 3. In a small bowl whisk together olive oil, red wine vinegar, lime & lemon juice, sugar, salt, garlic, cilantro, cumin & black pepper. Season to taste with hot sauce & chilli powder. Let sit until sugar dissolves.**
- 4. Pour dressing over vegetables & mix well.**
- 5. Chill thoroughly, preferably over night. Serve cold**

Cook's Note: Add the zest of the lemon & lime for added flavor