

Black Bean and Corn Salsa
The Salsa
(Makes about 8-10 cups):

- 1 15 oz. can of diced tomatoes (drained)
- 1 10-15 oz. can of diced tomatoes (I used Rotel brand, but any variety works) with chilies, jalapeno or habaneros, lime and cilantro, onions and garlic, whatever is available
- 1 small can diced green chilies (drained)
- 1 15 oz. can of black beans (rinsed and drained)
- 1 11-15.25 oz. can of corn (rinsed and drained)
- 1 medium onion, diced (optional)
- 1 medium green pepper, diced (optional)
- 2 t. lime juice
- 2 t. ground coriander
- 1/8-1/4 t. cayenne pepper (or to taste, optional)
- 2 t. cilantro paste or fresh, finely minced cilantro (more or less to taste)
- ½-1 t. salt (optional)
- 1 t. black pepper (I prefer fresh ground pepper, but any will do)
- 1 clove or 1 t. minced garlic (I use the pre minced variety that comes in a jar. It's so much easier than mincing garlic cloves)

Drain and rinse black beans and corn.

Drain green chilies.

Lightly drain 15 oz. tomatoes and the can of Rotel or other tomatoes with chilies (some juice left is ok, but too much will make the salsa very runny).

Pour beans, corn, tomatoes and chilies into a large bowl.

Add diced green peppers and onions.

Add seasonings and lime juice.

Toss lightly to combine all ingredients thoroughly.

Transfer into an airtight container (or containers) and store in the refrigerator.

This is better if it is made the night before you need it, but it can be made just before you make the rest of the salad.