

Black Bean Salad

- 1 can Mexican style corn, drained
- 2 (15-ounce) cans black beans, rinsed and drained
- 2 large tomatoes, seeded and minced
- 3 fresh jalapeno peppers, seeded and minced
- 1 small purple onion, chopped
- 1 avocado, peeled, seeded and chopped
- ¼ cup chopped fresh *cilantro*
- 1 tablespoon chopped fresh *parsley*
- 3 to 4 tablespoons fresh lime juice
- 2 tablespoons olive oil
- 1 tablespoon red wine vinegar
- 1 teaspoon salt
- ½ teaspoon freshly ground pepper

Combine the corn, black beans, tomatoes, jalapenos, onion, avocado, cilantro and parsley in a large bowl. Combine the lime juice, olive oil, red wine vinegar, salt and pepper in a jar, cover tightly and shake vigorously. Pour over the corn mixture, stirring well. Chill salad at least 2 hours and stir before serving.

Serves 6-8.