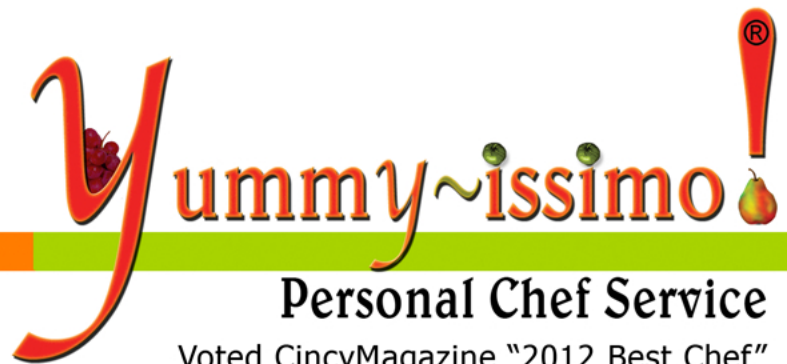


# Corn, Tomato & Black Bean Salsa



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 24

24oz canned corn, rinsed

2 ~ 15oz cans black beans, drained, rinsed

15oz can diced tomatoes, drained

1/2c olive oil

1 large red onion, diced

2t chili powder

2t cumin

4 garlic cloves, finely minced

1 large red bell pepper, diced

1 jalapeno pepper, seeded, diced

1 large bunch cilantro, stems removed, chopped

1/4c sherry vinegar

salt and pepper

Mix all ingredients in large mixing bowl. Cover and refrigerate at least 2 hours. Taste and adjust seasonings and sherry vinegar as needed.

Keep covered in refrigerator, stir well to serve and serve at room temperature with tortilla chips.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

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