

www.JansSushiBar.com



## Roasted Corn and Black Bean Salsa

---

*makes...a lot*

4 cups (or two cans) black beans, drained and rinsed

3 ears roasted corn, kernels cut away (about 2 cups)

1 large tomato, chopped

1 to 2 jalapeno peppers, seeded and minced

1 cup red onion, finely chopped

1/2 cup loosely packed cilantro leaves, torn

2 tablespoons white wine vinegar

1/4 cup freshly squeezed lime juice

salt and pepper to taste

Combine all ingredients in a large mixing bowl. Cover (and refrigerate if desired) for at least 1 hour to allow flavors to develop. Bring to room temperature and stir before serving.