

Corn and Black Bean Salad

Mix

- 3 ears of fresh corn cut from the cob
- 1 can black beans rinsed

Whisk and pour over corn and beans

- 2 T extra virgin olive oil
- 2T chili and ginger sauce, or 1 tsp. chili powder
- 2T fresh lime juice



Add

- 2 small avocados thinly sliced
- 3-4 green onions thinly sliced
- At least one handful of fresh chopped cilantro (I love lots of fresh cilantro)
- 4 oz crumbled queso fresco

Serve cool, but not cold

*This recipe started with a Rachel Ray recipe. (Laundry Rooms at campgrounds are full of old magazines left for the next traveler. One could build an entire collection of used **Cooking with Paula Deen** or **EveryDay with Rachel Ray** magazines from the cast-offs.)*