

Black Bean and Corn Salsa

From Aunt Ruth

(This keeps until you eat every scoop)

1 can Bush's Black Beans, drained

1 can Niblets or Shoepeg corn, drained

(I used corn cooked and cut from the cob when I had it)

Chop 1 small red onion

2 sticks of celery

Small red, yellow, and green pepper

Other fresh vegetables could be used. (cucumber or zucchini)

Mix the vegetables.

Dressing:

Stir together then boil:

1 cup sugar

3/4 cup cider vinegar

1 tsp. salt

garlic powder to taste (optional)

black pepper to taste (optional)

a zap of hot pepper sauce or cayenne (optional)

Cool before pouring over vegetables.

Serve with Frito Lay Corn Chip Scoops!!

Usually 1/2 of the dressing is plenty.

You can save it in the frig for your next salsa.