

Prep Time: 15 Minutes
Ready In: 1 Hour 15 Minutes
Servings: 8

"The dressing is absolutely sensational in this bean salad - so many taste sensations. It begins with oil and vinegar, but then it gets fancy. Let's see, there's lemon and lime juice, garlic, cilantro, sugar, cumin, hot sauce and chili powder to taste."

INGREDIENTS:

1 (15 ounce) can black beans, rinsed and drained
1 (15 ounce) can kidney beans, drained
1 (15 ounce) can cannellini beans, drained and rinsed
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (10 ounce) package frozen com kernels
1 red onion, chopped
1/2 cup olive oil
1/2 cup red wine vinegar
2 tablespoons fresh lime juice
1 tablespoon lemon juice
2 tablespoons white sugar
1 tablespoon salt
1 clove crushed garlic
1/4 cup chopped fresh cilantro
1/2 tablespoon ground cumin
1/2 tablespoon ground black pepper
1 dash hot pepper sause (I used/Jalepeno)
1/2 teaspoon chili powder

1. In a large bowl, combine beans, bell peppers, frozen corn, and red onion.
2. In a sma!l bo.wl, whisk to~ether olive oil, red wine vinegar, lime juice, lemon juice, sugar, salt, garlic, cilantro, cumin, and black pepper. Season to taste with hot sauce and chili powder.
- 3.Pour olive oil dreSSing over vegetables; mix well. Chill thoroughly, and serve cold.