

Tim Farmer's Country Kitchen

CORN & BLACK BEAN SALSA

½ small poblano (seeded and chopped)

1 small jalapeno (seeded and chopped)

2 tablespoons cilantro

2 tablespoons red onion

2 tablespoons lime juice

3 teaspoons olive oil

½ teaspoon sugar

½ teaspoon salt

½ cup black beans

1 cup tomatoes

1 cup corn kernels (2 ears)



Boil water and shuck corn. Cut all veggies and mix together with everything but corn. Add corn to the pot and boil 2 minutes. Cut off the cobb and stir in with the rest. Serve immediately.

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