

BLACK BEAN & GRILLED CORN SALAD

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| 1 cup dry black beans | ¼ cup olive oil, plus a bit more for brushing on corn |
| 2 tablespoons fresh lime juice | 1 – 2 tablespoons cumin seasoning (<i>recipe follows</i>) |
| 1 can Chipotles in Adobo sauce
(<i>found in the Mexican food section
of most grocery stores</i>) | 6 ears of corn, husks and silk removed |
| 1 teaspoon salt | ½ bunch chopped fresh cilantro |
| 2 cloves garlic, minced | 1 pint basket cherry tomatoes, halved |
| | ¼ cup diced red onion |

Sort and wash the black beans. Place in a medium saucepan, cover with 3 inches of water. Bring to a boil, then lower the heat to barely simmer for about 1½ hours, until tender. Drain and cool.

Prepare a hot fire in the grill. Brush the ears of corn with olive oil, sprinkle with salt. Grill the corn, turning occasionally, until charred in spots, 10 to 15 minutes. Transfer to a plate.

To make the vinaigrette: Purée the Chipotles in Adobo sauce. In a bowl, whisk together the lime juice, 1 tablespoon Chipotle chili purée, salt, garlic, olive oil, and cumin seasoning.

When the corn is cool enough to handle, remove the kernels from the cobs and place them in a large bowl. Add the drained beans, cilantro, tomatoes, onions, and vinaigrette. Serve at room temperature.

CUMIN SEASONING

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| 2 tablespoon ground cumin | ½ teaspoon ground (“rubbed”) sage |
| 1 tablespoon fresh lime juice | ½ teaspoon ground allspice |
| 1 large clove garlic | ½ teaspoon pepper |
| 1 teaspoon salt | 3 tablespoons olive oil |
| ½ teaspoon finely chopped fresh ginger | |

Mix together. Leftover seasoning can be used as a rub on grilled chicken or pork.