

South West Salad

2 - 16 oz can kidney or pinto beans, drained and rinsed
2 C frozen corn, thawed
 $\frac{3}{4}$ C each green and red sweet pepper, chopped
2 C tomato, chopped
1 jalapeno pepper, finely chopped (optional)
6 Tbsp cider vinegar
1 $\frac{1}{2}$ Tbsp vegetable oil
1 $\frac{1}{2}$ tsp chili powder
1/8 tsp sugar or to taste
Dash of salt (optional)

Combine all the vegetables in a medium bowl. In a small bowl, whisk together the vinegar, oil, chili powder, sugar and salt. Pour over the vegetable mixture. Cover and chill for at least a half hour so the flavors will blend. Can be refrigerated for 1-2 days ahead if desired. Stir before serving. Easily increased, but be careful not to double the hot pepper.