

Black-Bean Salsa, Liz Smith

This salsa can also be served as a salad. Try it on snapper or grilled swordfish.

Make the salsa at least 3-5 hours in advance, and keep at room temperature.

Ingredients:

- (2) 16oz cans of black beans
- 2 tablespoons of olive oil
- 1 red bell pepper (chopped)
- 1 yellow bell pepper (chopped)
- 3 cloves of garlic, minced,
- Juice of 1 lime
- 3 heaping tablespoons of cilantro (chopped)
- 1 serrano chili (minced)
- 1/2 teaspoon of cayenne pepper.

Put all ingredients in a bowl and mix together. Season to taste with salt and pepper.