



Picnic Caviar

¼ cup rice vinegar

¼ cup canola oil

1Tbs. sugar

2 cloves garlic, minced (2tsp.)

½ tsp. dried oregano

½ tsp. dried basil

1 15-oz. can black beans rinsed and drained

1 15-oz. can pinto beans rinsed and drained

1/1/2 cups fresh corn kernels

1 red, yellow, or orange bell pepper finely chopped (1/2 cup)

1 2oz. can diced green chilies with liquid

¼ cup chopped cilantro

Whisk together vinegar, oil, sugar, garlic, oregano, and basil in large bowl.

Stir in black and pinto beans, corn, bell pepper, onion, chilies, and cilantro. Season with salt and pepper. Refrigerate 1 hour before serving