

Corn and Avocado Salsa

2 tablespoons red wine vinegar

1 1/2 to 2 tsp hot sauce

1 1/2 tsp canola oil

1 garlic clove, minced

1/8 tsp freshly ground pepper

2 firm-ripe avocados

1 can (15oz) black-eyed peas, rinsed

1 can Rotel (tomatoes w/ green chilis), rinsed

2 cans (11oz) corn kernels

2/3 cup thinly sliced green onion (tips only)

2/3 cup cilantro

1. In a large bowl, mix vinegar, hot sauce, oil, garlic, and pepper.

Peel, pit and cut avocados in small cubes. Add to vinegar mixture and mix gently to coat.

2. Drain and rinse peas, corn and rotel. Add peas, corn, rotel, onion, cilantro to avocado; mix together.

3. Serve chilled (at least 30 minutes in fridge). Serve mixture with baked tostitos

Makes 12-16 servings as appetizer