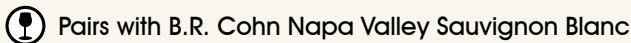
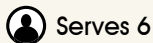


# Bean & Corn Salad

- 2 ears fresh corn
- 2 tbsp **B.R. Cohn Meyer Lemon Olive Oil**
- 2 tbsp **B.R. Cohn California Golden Balsamic Vinegar**
- 1 tsp garlic salt
- 3 green onions
- 1 can black beans
- 1 can garbanzo beans
- 1 tsp smokey paprika
- Salt to taste

Cut the corn off the ears and fry in a skillet with 2 tbsp **B.R. Cohn Meyer Lemon Olive Oil** and 1 tsp garlic salt for 5 minutes – stirring until lightly browned. Cut up the green onions. Rinse both cans of beans in a colander. Put in bowl and add the onions, about 2 tbsp **B.R. Cohn California Golden Balsamic Vinegar**, about 1 tsp smokey paprika (or chilli powder if you don't have smokey paprika), the fried corn, and salt to taste. Cover and let set in refrigerator for an hour.

*Courtesy of Carol Davis, Sonoma, CA*



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