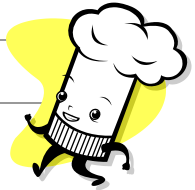

Texas Caviar

By Kathleen Coburn



Ingredients:

- 15 oz can Sweet yellow corn, well-drained
- 15 oz can Black beans, well-drained
- 10 oz can Rotel, well-drained
- 3 med Ripe avocados, cubed
- Chopped cilantro
- Squirt of lime juice
- Squirt of lemon juice
- Garlic powder, to taste
- Salt and pepper, to taste

Directions:

Drain the corn, black beans and rotel in a colander to avoid dip becoming soupy. Mix all ingredients together and then add avocado. This dip is best to make fresh

and serve immediately because the avocados will turn brown. To make ahead of time, mix all ingredients together and add the avocados before serving.

Hint: Serve with Tostitos Gold tortilla chips because they are a hardier chip. This dip is very chunky and these chips won't break off into your dip.