

### **Black Bean Salsa**

1 ½ cups drained black beans  
¼ cup finely chopped red onion  
2 tbsp chopped cilantro  
2 tbsp rice wine vinegar  
2 tbsp olive oil  
1 clove crushed or minced garlic  
Cayenne and salt, to taste  
1 small minced jalapeno pepper without seeds (optional)

1. Mix and let sit for at least one hour to develop flavors.
2. Use the Cajun Spice Rub (refer to recipe on [www.mapleshores.ca](http://www.mapleshores.ca)) on chicken or fish before grilling.
3. Serve salsa over grilled chicken or fish.