

## ***BLACK BEAN, JICAMA, AND GRILLED CORN SALAD***

8 servings

(I leave out the lime peel and cilantro when feeding this to Allen.. he is not big on those ingredients, though I think it really adds to the salad)

2 lg. Ears of corn - husked  
5 TBSP extra-virgin olive oil  
2 15-oz cans black beans, rinsed and drained  
1 Cup 1/3-inch dice peeled jicama  
1/2 Cup 1/3-inch dice peeled carrots  
1/3 Cup thinly sliced green onions  
1/3 Cup chopped fresh cilantro  
1/4 Cup (packed) chopped fresh basil  
3 TBSP fresh lime juice  
2 TBSP orange juice  
2 1/2 tsp grated lime peel  
1/4 tsp ground cumin

Prepare barbecue (med. high heat). Brush corn with 1 TBSP olive oil. Grill corn until tender and brown in spots, turning occasionally, about 10 minutes. Cool slightly. Cut off corn kernels; place in large bowl. Add black beans, jicama, carrots, green onion, cilantro, and basil.

Whisk lime juice, orange juice, lime peel, cumin and remaining 4 TBSP oil in small bowl. Mix dressing into bean salad. Season generously with salt and pepper. (Can be made 4 hours ahead. Cover; chill. Let stand at room temp. 1 hour before serving)