

Avocado Salsa
By: Janice Burns

Ingredients:

- 1 (16 ounce) package frozen corn kernels, thawed.**
- 1 (2.25 ounce) cans sliced ripe olives drained.**
- 1 red bell pepper chopped**
- 1 small onion chopped**
- 5 cloves garlic, minced (or you can buy the minced garlic and use 1 teaspoon.**

- 1/3 Cup olive oil**
- 1/4 Cup lemon juice**
- 3 tablespoons cider vinegar**
- 1 teaspoon dried oregano**
- 1/2 teaspoon salt**
- 1/2 teaspoon pepper**
- 4 avocados – peeled, pitted and diced**

Directions:

- 1. In large bowl mix corn, olives, red bell pepper and onion.**
- 2. In a small bowl, mix garlic, olive oil, lemon juice, cider vinegar, oregano, salt and pepper. Pour into the corn mixture and toss to coat. Cover and chill in the refrigerator 8 hours or overnight.**
- 3. Stir avocados into the mixture before serving.**