

Multicolored Salad Bowl©

Ingredients:

1–15.5 oz. can	black beans
2–15.25 oz. cans	yellow corn, drained
1 medium sweet	onion, chopped fine
1 yellow	bell pepper, make flower from half, cubed
1 red	bell pepper, make flower from half, cubed
1 green	bell pepper, make flower from half, cubed
3 medium	tomatoes, remove seeds, cubed
12–15 stuffed	green olives, sliced
12–15	black olives, sliced
2 Tbsp.	garlic oil
4 Tbsp.	apple cider vinegar or white balsamic vinegar
1 tsp.	lemon pepper
1 tsp.	sugar
1 tsp.	salt
1 tsp.	fajitas seasoning
3/4 cup	olive oil or other
3–4	spring onions, make Chinese Daisies from bottom part, slice remaining



Method:

In a large mixing bowl, fold together the beans, corn, onions, peppers, tomatoes and olives.

In a tall container mix the garlic oil, vinegar, lemon pepper, sugar, salt and fajitas seasoning with the Magic Wand using the flat blade. Slowly add the oil while mixing with the wand.

Put the bean mixture into a serving bowl and add the oil mixture. Fold together using a spatula. Sprinkle spring onions on top. Decorate with daisies.

Hint: To make garlic oil mixture—peel fresh garlic and put in a tall container or blender. Pour enough olive oil over garlic to completely cover. Chop mixture very fine with the Magic Wand using the knife blade or use your blender. Keep in a small jar in the refrigerator or freezer. If frozen, use a paring knife and scoop out a small amount like a cone. Three little scoops count as 1 Tbsp. garlic oil. You do not need to peel garlic each time it is needed.

Hint: To make Chinese daisies—cut off the root part of the spring onions (about 1 1/2 inches). Peel off outer layer and slice the top of the onion down leaving about 1/8 inch with the root intact. Leave overnight in the refrigerator in water covered with a paper towel so daisies will remain submerged. Tops of daisies will curl into flower leaves overnight.

Hint: In a hurry? Put cut daisies into lukewarm water and they will open faster.

Hint: To make a bell pepper flower..Cut around outside of pepper in a zig-zag motion with a sharp paring knife. Cut membranes on inside that has the most seeds from the top to the bottom. Use as decoration with flower closed or put cut side down in cold water overnight so flower will open. To open faster, put in lukewarm water. Put a paper towel on top of the bell pepper to keep it underwater.