

# Spicy Mexican Corn

## What we love about this recipe:

Spicy Corn is inspired by central American cuisine and it's full of flavor, color, and great ingredients! The SPOT grows our own corn during appropriate weather in our learning gardens as well as fresh cilantro! The kids in our program get to take their meals from garden to table as well as try new flavors.

## Ingredients (for 131 Servings!)

20 Pounds of frozen corn  
1 #10 Can of Black Beans (or equivalent amount in small cans)  
6 Cups Red Wine Vinegar  
1 Cup Olive Oil  
2 Bunches of Fresh Cilantro OR 1 Tablespoon of dried cilantro  
2 Medium Red Onions (or one large!)  
1/2 Cup crushed Jalapeno Peppers  
1 tablespoon Crushed Red Pepper  
1 tsp Salt  
1/2 Cup Butter

## How to:

1. Cook the frozen corn for 20 minutes in salt and butter bring to a boil then divide into 2 pans
2. Prepare the ingredients: Dice Onion. Chop Stems off of Cilantro and chop additionally for more flavor. Drain and Rinse Beans.
3. Combine all ingredients into the cooked corn. Mix.
4. Let Simmer on a flat cooktop at 200 degrees for 20 minutes.
5. Serve Hot or Cold!

## About Us:

The SPOT is a 501(c)3 nonprofit organization serving school-age youth in Wilson, NC. We currently serve an average of 300 students per day through afterschool care and additional students in our other year-round programs including sports, fitness, STEM, and summer camp. Our Mission is to Share Positive Outcomes Together with kids and families through academic enrichment, social immersion, and health programs.

learn more at  
[www.thewilsonspot.org](http://www.thewilsonspot.org)