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# Tijuana Taxi

*Johan Ewalt - Marshall Field's Mayfair*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 pound dried black beans**  
**2 cups diced onion**  
**1 cup diced red bell pepper**  
**1 cup diced green bell pepper**  
**1 cup diced celery**  
**2 cups frozen corn, thawed**  
**2 cloves garlic, minced**  
**1/2 cup olive oil**  
**1/2 cup red wine vinegar**  
**1 teaspoon salt**  
**1/2 teaspoon black pepper**  
**4 tablespoons chili powder**  
**1 tablespoon ground cumin**  
**1 tablespoon sugar**  
**10 drops Tabasco sauce**  
**sour cream (for garnish)**  
**tortilla chips (for serving) (optional)**

Soak and cook the beans according to package directions (Be careful not to overcook).

In an eight-quart mixing bowl, combine all of the ingredients. Toss together and adjust the seasoning to taste.

Refrigerate.

Toss again before serving.

Serve garnished with sour cream and optional tortilla chips.

## Side Dishes

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*Per Serving (excluding unknown items): 3206 Calories; 125g Fat (33.2% calories from fat); 120g Protein; 444g Carbohydrate; 102g Dietary Fiber; 0mg Cholesterol; 2605mg Sodium. Exchanges: 24 1/2 Grain(Starch); 5 1/2 Lean Meat; 9 Vegetable; 23 Fat; 1 1/2 Other Carbohydrates.*