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SOUNDS of the Keys-



Main Highway band at Pilot House.



Kevin Hurley at the Mandalay.



Carol & Ken: The Sunshine Band at Mandalay.



Dana Collins Belser and Geoff Colmes at Morada Bay.



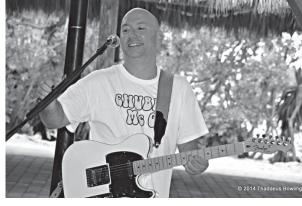
Iko Iko at Bayside Grille.



Rusty Wright Band at Bayside Grill.



Bobbe Brown at Creekside every Thursday. He is one very cool dude!



Dwayne McGregor live at the Bayside Grille.
Photo: Thad Bowling.



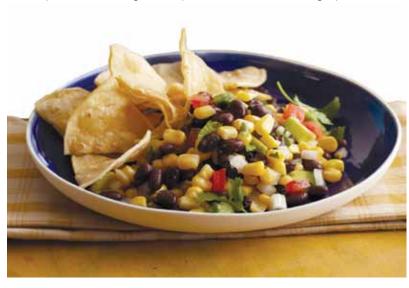
Alan Truesdell at the Big Chill.



Steve Miller rocks out at Scott Youngberg benefit in June

The Mangrove Galley by Sandi Mieszczenski

Sandi's recipes are featured monthly in the Coconut Telegraph. For previous issues go to http://www.theconchtelegraph.com.



It is the Fourth of July! This is a great time to get together with family and friends for a good old fashion cook out. One of the easiest ways to plan this special summer meal to ask everyone to contribute a dish. One of my favorite "pot luck" dishes is the black bean and corn salsa recipe I created below. The first time I made this it was a big hit. The recipe is easy to prepare and can feed a large group. Serve it with hot sauce and tortilla chips on the side. Enjoy!

BLACK BEAN AND CORN SALSA

As with any dish you bring to a party, place this in a disposable container such as an aluminum pan. There's no clean up and you don't have to worry about leaving a dish behind! Prepare the dish in the morning so that the flavors have time to mesh.

- 2 large cans of chopped tomatoes
- 1 box frozen corn, thawed
- 1 large can black beans, rinsed and drained
- $\frac{1}{2}$ to 1 cup chopped red onion
- 1 large cubano pepper, chopped
- 2 jalapeno pepper, seeded and minced finely
- 2 tablespoons minced fresh cilantro
- 1 tablespoon cumin
- 1 teaspoon garlic powder
- 1/4 cup olive oil
- 1/4 cup balsamic vinegar

Drain the liquid from the canned tomatoes. Mix all the ingredients together. Chill, stirring occasionally. Serve with hot sauce and chips.

