

Bean Salad

I use a large mixing bowl to prepare the salad,
then refrigerate in a Tupperware thingy.

Ingredients

1 15-oz can green beans

1 15-oz can yellow wax beans

1 15-oz can garbanzo beans

1 15-oz can light kidney beans

(For the salad I made last night for the photo, I didn't have any kidney beans so used a can of Great Northern beans.)

1 4-oz can sliced black olives, drained

1 4-oz jar pimentos, drained and chopped

about the same amount (4-oz) of sliced banana pepper rings

1/2 onion (I like yellow or red) chopped into whatever size you like

1/3 cup apple cider vinegar (last night I used red wine vinegar)

1/4 cup olive oil

1/4 cup cooking wine (red or white)

1TBSP sugar

1 1/2 tsp salt

1 tsp Italian Seasoning (or your favorite herbs lying around)

1/2 tsp black pepper

Directions

In a large bowl, mix the beans, olives, pimento, peppers, and onion.

In a smaller bowl, whisk together the rest of the ingredients.

Pour the dressing over the bean mixture and toss to coat evenly.

Chill in the refrigerator for a couple of hours (or overnight) to allow the beans to soak up the flavor of the dressing.

(Since I store mine in Tupperware, I flip the container frequently to keep the vegetables coated with the dressing. Don't shake them up or they'll get mushy!)

When ready to serve, stir well and drain some of the excess liquid.