

Six Bean Salad by Darby Turnipseed

NOTE: Make 4 days in advance

1 cup red wine vinegar

1 cup sugar

1/4 cup canola oil

1/2 teas salt

1/4 teas black pepper

1/2 cup chopped green bell pepper

1 cup chopped purple onion

1 cup chopped celery

USE 12 cup bowl (w/cover)...vinegar, sugar, oil, salt & pepper. Mix very well.

Add green pepper, onion and celery. Mix. Refrigerate overnight.

(ALL cans are approx 15 ounces)

1 can Fancy Dark Red kidney beans, drain

1 can Blue Lake cut green beans, drain

1 can garbanzos beans, drain

1 can lima beans, drain

1 can cut wax beans, drain

1 can black beans - optional rinse gently with water and drain

ADD BEANS AND GENTLY TURN TO MIX WELL. SEVERAL TIMES A DAY, USE SOFT SPATULA TO MIX. Serve with slotted spoon. Will keep several weeks in refrigerator.

DARBY'S HINTS: I use the top of my Tupperware Cake Taker - big enough to gently turn and mix.

I use purple onion and bell pepper and chop in BIG pieces, about size of M&M's, so I can pick out. I use a whole green bell pepper.

To Drain beans: use BIG colander - (beans not drained) Dump in kidney beans, then green beans - liquid will rinse kidney; pour into big bowl. Then garbanzos, then lima beans, then wax beans - liquid will rinse garbanzos & lima; pour into bowl. Then pour in the black beans and rinse with water gently until all 'black-goo' is gone; pour into bowl. After serving first time - I pick out onion pieces to keep from tasting too onion'y.