

Three Bean Salad

INGREDIENTS:

15 ounces cannellini beans, prepared

15 ounces kidney beans, prepared

15 ounces garbanzo beans, prepared

2 celery stalks, chopped fine

½ red onion, chopped fine

1 cup fresh, finely chopped flat-leaf parsley

1 Tbsp fresh finely chopped rosemary

⅓ cup apple cider vinegar

⅓ cup granulated sugar or honey

½ cup olive oil

1 1/2 teaspoons salt

1/4 teaspoon black pepper

PREPARATION:

In a large bowl, mix the beans, celery, onion, parsley and rosemary. In a separate small bowl, whisk together the vinegar, sugar, olive oil, salt, and pepper. Add the dressing to the beans. Toss to coat. Chill beans in the refrigerator for several hours, to allow the beans to soak up the flavor of the dressing.

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NOTES FROM THE COOK: