

## Tipper's Three Bean Salad – Adapted from Mountain Cooking by John Parris



- 1 can garbanzo beans (chickpeas)
- 1 can yellow wax beans
- 1 can red kidney beans
- 1 medium onion thinly diced
- 2 stalks of celery thinly sliced
- 1/2 cup sugar
- 1/2 teaspoon pepper
- 2/3 cup apple cider vinegar
- 1 teaspoon salt
- 1/3 cup olive oil

Drain beans and rinse with cold water. Combine onion and celery-mix with beans.

Combine sugar, pepper, vinegar, salt, and oil; mix well. Pour sugar mixture over bean mixture and toss to combine. Place bean salad in refrigerator for several hours or overnight stirring or tossing several times to make sure all the beans marinate equally.

Drain before serving.

The amount of vinegar, oil, and sugar used can be easily changed depending on one's taste.

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