

Combination Bean Salad

By Dorothy Zehnder

1 can wax yellow beans (2 cup size)
1 can green beans (2 cup size)
1 cup kidney beans
½ cup black beans
½ cup garbanzo beans
1 cup boiled carrots - round slices
¼ cup stuffed olives, chopped (for color)
½ cup ripe olives, chopped (for color)
1 cup celery, chopped
¼ cup sliced bread & butter pickles, chopped
3-4 Tablespoons green onions, thinly sliced
6-8 small strips of red pepper, coarsely chopped (for color)
6-8 small strips of green pepper, coarsely chopped (for color)

Dressing / Juice:

¾ cup cider vinegar
1 cup bean juice
¼ cup pickle juice
¼ cup salad oil
½ cup sugar
1 Tablespoon fresh basil, minced
1 teaspoon salt
½ teaspoon pepper
½ teaspoon ground mustard
½ teaspoon garlic salt
¼ teaspoon dill weed
½ teaspoon Bavarian Inn All Purpose Seasoning
1 teaspoon celery seed

Drain beans & save 1 cup of juice. Save ¼ cup of pickle juice.

Combine vegetables in a large bowl.

Thoroughly blend the dressing ingredients. Pour over beans, mix in gently and refrigerate overnight till ready to serve.

Note from Dorothy – This salad is so easy to make and is perfect for a pot luck any time of year, but especially during summertime when you can use many items straight from a garden.