Three Bean Salad
From – Jolene Peterson

1 lb fresh green beans
1 lb fresh yellow beans
1 lb red kidney beans – canned or precooked
¼ cup finely chopped green pepper
1 cup finely chopped red onion
½ cup sugar
1/3 cup vegetable oil
½ cup cider vinegar
1 tsp salt
1 tsp black pepper

• Gently cook green and yellow beans in water for about 20 minutes (to tenderness that you like).
• Rinse with cold water until cold.
• Mix all of the ingredients together.
• Refrigerate.
• Will keep for several days.

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