



3 Bean Salad

FROM THE LK'S KITCHEN

INGREDIENTS

- 1 (16 ounce) can green beans, drained
- 1 (16 ounce) can yellow wax beans, drained
- 1 (16 ounce) can red kidney beans, drained
- 1 cup chopped onion
- 1 cup chopped celery
- 1 cup chopped green bell pepper
- 1 (4 ounce) jar chopped pimento peppers, drained
- ½ cup vinegar
- ½ cup vegetable oil
- ¼ cup white sugar
- ¼ teaspoon salt, or to taste
- ¼ teaspoon ground black pepper, or to taste



DIRECTIONS

1. Gather all ingredients.
2. Mix green beans, yellow wax beans, kidney beans, onion, celery, green bell pepper, and pimento peppers in a bowl.
3. Combine vinegar, oil, sugar, salt, and pepper in a saucepan; bring to a boil.
4. Cook and stir until sugar is dissolved, about 5 minutes.
5. Remove saucepan from burner and pour dressing over bean mixture; toss to coat.
6. Refrigerate until flavors blend, 8 hours to overnight.

Serve as a side dish with a braai



CONTACT US

Tel: +27 (0)21 905 0640
Email: info@lks.co.za