**Hazel’s 3 Bean Salad**

**Ingredients:**

* **one 16 oz. can of Bush’s Best Dark Red Kidney Beans drained AND RINSED**
* **one 14 ½ oz. can of Del Monte’s Fresh Cut Green Beans drained**
* **one 14 ½ oz. can of Del Monte’s Fresh Cut Wax Beans drained**
* **one green pepper chopped**
* **one large red onion chopped**
* **½ cup of California Olive Ranch Extra Virgin Olive Oil**
* **2/3 cup of white distilled vinegar**
* **2/3 of cup sugar**
* **1 tsp. of salt**
* **¼ tsp. of pepper**

**Directions:**

1. **Place the extra virgin olive oil, white distilled vinegar, sugar, salt, and pepper into a jar with a tight fitting lid. (I use a 1 pint canning jar.) Close the jar and shake vigorously to blend.**
2. **Pour this mixture over the beans, green pepper, and onion.**
3. **Let marinate for 2 hours or longer stirring occasionally.**
4. **Enjoy**