

# Super Duper Bean Salad

1 (15 ounce) can dark red kidney beans, drained and rinsed

1 (14.5 ounce) can black beans, drained and rinsed

1 (15 ounce) can lima beans, drained and rinsed

1 (15 ounce) can northern white beans, drained and rinsed

1 (15 ounce) can garbanzo beans, drained and rinsed

1 sweet onion, chopped

1 yellow bell pepper, chopped

1 red bell pepper, chopped

$\frac{3}{4}$  cup white sugar

$\frac{2}{3}$  cup distilled white vinegar

$\frac{1}{2}$  cup vegetable oil

$\frac{1}{2}$  teaspoon dried dill weed (I like to use about a tablespoon of chopped fresh)

$\frac{1}{2}$  teaspoon dried rosemary (I like to use a good tablespoon of chopped fresh)

$\frac{1}{2}$  teaspoon dried basil (I like to use a good tablespoon of chopped fresh)

salt and pepper to taste

## Directions

### Step 1

Mix beans with onion and bell peppers in a large bowl.

### Step 2

In a small saucepan, combine vinegar, oil, sugar, and herbs. Season to taste with salt and pepper. Stir over medium heat until sugar dissolves; do not boil.

### Step 3

Pour warm dressing over bean mixture, and marinate for at least 2 hours in the refrigerator before serving.