

## Almost Classic Five-Bean Salad

¼ pound green beans, tipped, tailed, cooked tender-crisp and cut into 1-inch lengths  
¼ pound yellow wax beans, tipped, tailed, cooked tender-crisp, and cut into 1-inch lengths  
1½ cups (one 15-ounce can) tender-cooked black beans, very well drained  
1½ cups (one 15-ounce can) tender-cooked chickpeas, very well drained  
1½ cups (one 15-ounce can) tender-cooked kidney beans, very well drained  
1 red onion, sliced paper thin  
1 red bell pepper, stemmed, seeded, and minced  
1 stalk celery, chopped  
1 recipe Mariam's Sweet-and-Sour Dressing (recipe follows)

Salt and freshly ground black pepper

Place the beans and veggies in a large bowl, add the dressing, season with salt and pepper to taste, and toss to combine. Cover and refrigerate for at least 12 hours or up to 2 days. Serve with a slotted spoon to drain off the dressing. Pretty darned simple, yes? Serves 6 to 8 as a side dish or 8 to 10 as a buffet item

Mariam's Sweet-and-Sour Dressing Still plenty sweet but way less so than some of the traditional bean salad dressings, this is from Mariam, an old friend of my mother's. For extra sprightliness, replace the vinegar with freshly squeezed lemon juice, or go east with rice wine vinegar and a little grated fresh ginger.

1 cup packed dark brown sugar

1 cup cider vinegar

1 cup any mild vegetable oil, such as corn, canola, or peanut

1 tablespoon prepared yellow mustard (preferably American-style "ballpark," not Dijon)

1½ teaspoons salt

1½ teaspoons celery seed

Combine the brown sugar and vinegar in a 1-quart jar with a tight-fitting lid. Shake well and let stand for 10 to 15 minutes. Shake again; the sugar should dissolve into the vinegar. Add the remaining ingredients, shake well again, and serve over mixed beans. Makes about 2½ cups

### Note:

This is a freshened-up version of the well-known multibean salad with its very sweet dressing. I can live with canned dried beans, but not canned green or yellow beans; hence I cook those up nice and fresh for this one

Bean by Bean Cookbook