

Notes:

- So, you want to use fresh ingredients instead of canned? Go for it! One cup of fresh beans or legumes equals approximately what's in one can after it's been drained.
- Using dried legumes is a possibility but you need to start two days before the salad's needed instead of one. Put the dried legumes in a large glass mixing bowl, then more than cover them with cold water. Cover the bowl with plastic wrap and let the legumes soak for at least 12 hours.
- Try red or yellow bell pepper (or both!) in place of the green bell pepper, use a sweet onion instead of a yellow one, or replace the celery and/or the bell pepper with fresh asparagus, kernels of corn, chopped carrots, etc.
- For better texture, only include the beans, legumes and onions in the brine for overnight aging, adding any other vegetables or fungi immediately before serving.

Five Bean Salad



Ok, so some of these "beans" are actually legumes. This classic was one of the first dishes Dave enjoyed making, and still makes to this day. Five bean salad is simple to make and a lot of Michiganders, including kids, really enjoy it when it's done right. It's a very common dish in Michigan for family reunions and other events. Variations are numerous and quite a few are listed in the notes. This salad must be made at least one day in advance so the proper flavor can develop.

**Ingredients**

1-1/2 cups distilled white vinegar
 2 cups cold water
 1 Tbs Kosher salt
 1 cups sugar
 1 can green beans
 1 can wax beans
 1 can lima beans
 1 can garbanzo beans (aka chick peas)
 1 can light red kidney beans
 1 large yellow onion
 1 stalk celery

Equipment

1 medium sauce pan
 1 colander
 1 large glass mixing bowl

To make the brine, combine the vinegar, water, salt and sugar in the sauce pan and heat over medium heat. Allow this mixture to boil until the salt and sugar have dissolved, which won't take long. Remove the pan from the heat immediately after the salt and sugar have dissolved and allow the liquid to cool in the sauce pan.

Open each of the cans of beans but don't remove the lids yet. Use the lid on each can to gently push against the beans inside the can to squeeze a lot of the liquid out. Once this is done with each can, place the colander in a sink, remove the lids from the cans and dump all the beans into the colander in the sink. Toss the beans lightly in the colander to remove any residual liquid. Dump the drained beans into the large mixing bowl. Dice the onion, the stalk of celery, and the green bell pepper, and add them to the bean mixture. Pour the cooled brine over the vegetables and mix lightly. (There will seem to be too much brine but this is fine.) Cover the mixing bowl tightly with plastic wrap and refrigerate the salad for at least 24 hours to allow the flavor to fully develop.

Once 24 hours has passed, place the colander in the sink once more and dump the completed salad into it. Toss lightly to allow the majority of any remaining brine to drain off. Dump the drained salad back into the glass mixing bowl for serving.