

## MORE THAN 3 BEAN SALAD

### Salad:

1 16 oz can garbanzo beans, rinsed & drained  
1 16 oz can cut green beans, rinsed & drained  
1 16 oz can white beans, rinsed & drained  
1 16 oz can black beans, rinsed & drained

1 8 oz pkg small pasta  
2/3 c chopped onion  
½ lb Canadian bacon, cut into matchstick pieces  
butter (optional)

### Dressing:

¾ c olive oil  
½ c tarragon vinegar (or other herb vinegar)  
2 T prepared brown mustard

1 T plus 1 t granulated sugar  
1 t coarsely ground black pepper  
½ t salt

Salad: Cook pasta according to package directions, rinse in cold water & drain. Set aside. While pasta is cooking, sauté bacon pieces in a little butter in skillet until browned and slightly crispy. Drain on paper towel. Combine black, garbanzo, green and white beans, onion, pasta and bacon in large bowl and mix gently.

Dressing: Whisk together oil, vinegar, mustard, sugar, black pepper and salt in small bowl. Pour over bean salad and mix again. Cover and refrigerate if not serving immediately, but serve at room temperature for best flavor.