

## MORE THAN 3 BEAN SALAD

### Salad:

1 16 oz can garbanzo beans, rinsed & drained	1 8 oz pkg small pasta
½ lb Canadian bacon, cut into matchstick pieces	butter (optional)
1 16 oz can cut green beans, rinsed & drained	2/3 c chopped onion
1 16 oz can white beans, rinsed & drained	
1 16 oz can black beans, rinsed & drained	

### Dressing:

¾ c olive oil	1 T plus 1 t granulated sugar
½ c tarragon vinegar (or other herb vinegar)	1 t coarsely ground black pepper
2 T prepared brown mustard	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.