1 NO 2 CAN GREEN BEANS, DRAINED

1 No 2 CAN CUT YELLOW WAX BEANS, DRAINED

1 No 2 CAN RED KIDNEY BEANS, DRAINED

1 NO 2 CAN GARBANZO, LIMAS OR BLACK EYE PEAS, DRAINED

1 MEDIUM GREEN PEPPER, THINLY SLICED IN RINGS

1 BUNCH GREEN ONION (get the largest ones) SLICED AND SEPARATED

DRESSING

1/2 CUP SUGAR

1/2 CUP WINE VINEGAR

1/2 CUP SALAD OIL

2 TBSP CHOPPED PARSLEY

1 TEAS SALT

1/2 TEAS DRY MUSTARD

1/2 TEAS DRIED TARRAGON

LEAVES

1/2 TEAS BASIL LEAVES

ADD SUGAR AND SALT TO VINEGAR AND HEAT UNTIL DISSOLVED.
ADD THE REST OF THE INGREDIENTS., CRUSHING LEAVES IN
FINGERS. DRIZZLE OVER VEGETABLES. COVER AND MARINATE
OVER NIGHT, STIRRING TWO OR THREE TIMES. STIR AGAIN BEFORE
SERVING AND DRAIN SERVES 12