



Green Beans Marinade

A bit tangy and a bit sweet, this is extra easy to make and extra good to eat. Enjoy!!!

Ingredients

- 1/3 c vinegar
 - 1/3 c granulated sugar
 - 2 Tbsp cooking oil
 - 4c cut green beans, cooked till just tender crisp, drained and plunged into cold water to maintain their crispness
 - 1/2 c sliced onion
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- 1 c mayonnaise
 - 4 slices bacon, cooked crisp and crumbled
 - 1/4 tsp salt
 - 1 tsp vinegar
 - 1/2 tsp prepared mustard

Preparation

Stir vinegar, sugar and cooking oil together to dissolve sugar. Add beans and onion. Put into bowl. Cover. Chill for 24 hours. Mix remaining ingredients together. Drain beans and onion mixture, then add to mayonnaise sauce. Stir. Serves 8 to 10.