



### *Ingredients*

¾ cup sugar

⅔ cup white vinegar

⅓ cup canola oil

1 teaspoon salt

1 teaspoon cracked black pepper

2 cans French cut green beans, drained

¼ cup chopped green bell pepper

Purple onion rings, sliced thinly, to taste

1 small can sliced mushrooms

### *What To Do:*

Mix all ingredients well, and marinade 8 to 10 hours, preferably overnight. Drain and serve. Works well with a cold ham lunch or supper.