

## Frankenmuth Bavarian Inn Navy Bean Salad

- 1 pound Michigan small navy beans
- 6 cups water
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- 1 1/4 cups celery, diced
- 1/2 cup onions, chopped
- 1/2 cup green pepper, chopped
- 1/2 cup Italian dressing (or any oil and vinegar dressing)
- 1/2 cup vinegar
- 1/2 cup sugar
- 1 teaspoon dry mustard
- 1/2 teaspoon garlic salt
- 1/4 teaspoon paprika
- 3/4 teaspoon Bavarian Inn All-Purpose Seasoning
- 1/2 teaspoon salt
- 1/4 cup diced pimentos, drained

Soak beans in 6 cups of water overnight in refrigerator. Drain and rinse beans. Combine with 6 cups water; simmer on top of stove until tender (about 1 to 1 1/2 hours) stirring occasionally. Drain, cool, and then add remaining ingredients. Chill for about 4 hours in refrigerator before serving. Makes 10-12 portions.