



Grecian Green Beans

INGREDIENTS

2 cans (16 ounce size) whole green beans, small, drained
1 small onion, peeled, thinly sliced, and separated into individual rings
2 cloves garlic, minced
1/4 cup fresh parsley, chopped
2 tablespoons sugar
2 teaspoons oregano leaves
2 teaspoons prepared mustard
1/2 teaspoon salt
1/2 cup Coca-Cola
1/4 cup olive oil
2 tablespoons vinegar

DIRECTIONS

1. Drain beans and discard liquid. Peel and thinly slice onions, separate into rings
2. In a large bowl, combine the minced garlic, parsley, sugar, oregano, mustard, salt, Coca-Cola, olive oil, and vinegar, stirring until the sugar is dissolved. Add the beans and onions, toss lightly until dressing is well distributed.
3. Place into 1 quart jar or bowl. Cover and refrigerate several hours or overnight for the flavors to blend. If possible, occasionally stir mixture.
4. Serve chilled or as a hot vegetable side dish. Makes 1 quart.

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