

## **Celery Lima Bean Salad**

- 8 oz lima beans
- 1 c finely minced celery
- 2/3 c finely minced red onion
- 1/4 c finely minced olives
- 2 chili peppers, minced
- 3 T olive oil
- 1/2 t sea salt
- 1 lemon, juiced
- freshly ground black pepper

Soak beans overnight. Drain.

In a large pot, simmer beans, well covered by water, for 40 minutes. You can use celery, onion and dehydrated garlic to flavour the cooking water. Drain the beans.

In a large bowl, combine all ingredients. Refrigerate. Keeps for several days. Serves 6-8.

**Jittery Cook**