

THE TASHJIAN'S CHRISTMAS PARTY RECIPES

THREE BEAN SALAD

Bean Mixture

- (1) 15oz. can Garbanzos**
- (1) 15oz. can Red Kidney Beans**
- (1) 15oz. can Cut Green Beans (drained)**

Bean Marinade

- 4 Tbs. Sugar**
- 3 Tbs. Oil**
- ¼ Onion (chopped)**
- Salt, Pepper, Oregano (to taste)**

Compliments

- ½ Bell Pepper (red and green)**
- 2 Stalks Celery**
- ½ cup Parsley**

**Marinate bean mixture in Marinade overnight.
Cut compliment veggies into bite-size pieces and add to well-marinated bean mixture about an hour or two before serving.**

RATTLESNAKE GULCH GUACAMOLE

- 6 Large Avocados**
- 1 Tbs. Chili Powder**
- ½ tsp. Salt**
- Juice of 1 Lemon or 2 Limes**
- ½ Red Bell Pepper**
- ½ Green Bell Pepper**
- ½ Onion**
- 1 Large Tomato**

**Cut avocados in half, remove and discard seeds.
Scoop out flesh and mash it.
Add chili power, salt and lime/lemon to taste – mix thoroughly.
Dice bell peppers, onion and tomato and add – mix thoroughly.**

**Excellent as a dip with chips or with Celery and Carrots, etc.
Or serve as a salad.**