Michigan Bean Salad

Ingredients:
1 pound great northern beans
1/2 bunch parsley
4 stalks celery
12 cherry tomatoes
3/4 cup light Italian salad dressing

Equipment:
Large saucepan with lid
Cutting Board
Knife
Measuring cups
Bowl

Number of Servings: 6
Prep Time: 10 minutes
Total Time: 1 hour & 10 minutes

Directions
1. Wash and rinse great northern beans, add to large saucepan, and cover with cold water. Soak overnight. When ready to cook, drain water, and cover with fresh water.

2. Put saucepan on stove and turn on high. Cover and bring to a boil, reduce heat to simmer and cook until done. Drain and allow to cool.

3. While beans are cooking, remove stems from parsley and chop into small pieces, add to medium bowl.

4. Wash celery stalks and lay them on a cutting board. Cut off both ends and cut into shorter lengths. Lay these pieces side by side. Cut wider pieces in half lengthwise so that all the pieces are about the same size. Cut across the ends until all pieces are chopped up. add to bowl.

5. Wash cherry tomatoes, and cut in half, add to bowl.

6. Add beans and dressing to bowl and mix well. Cover tightly and refrigerate.