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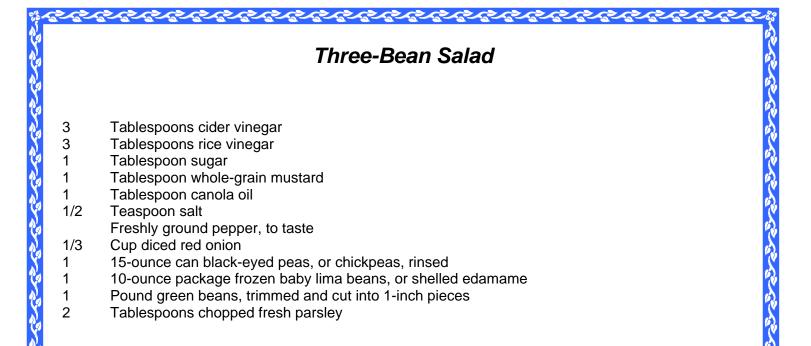
Veterans-For-Change

If Veterans don't help Veterans, who will?

Note:

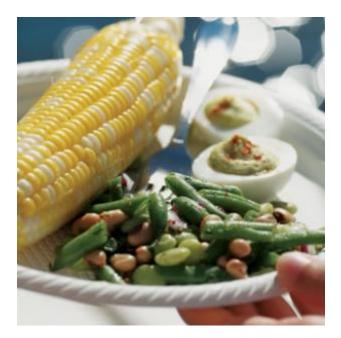
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- 1) Put a large saucepan of water on to boil. Fill a large bowl half full with ice water and place next to the stove.
- 2) Meanwhile, whisk cider vinegar, rice vinegar, sugar, mustard, oil, salt and pepper in a large bowl until blended. Add onion and black-eyed peas (or chickpeas); toss to coat.
- 3) Cook lima beans (or edamame) in the boiling water until tender, about 5 minutes. Remove with a slotted spoon and refresh in the ice water. Pat dry and add to the bowl.
- 4) Cook green beans in the boiling water until just tender, 3 to 6 minutes. Drain and refresh in the ice water. Pat dry and add to the salad along with parsley; toss well.

Makes 8 servings



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