



Marinated Vegetable Salad



Ingredients:

¼ cup sugar
½ cup red wine vinegar
¼ tsp. salt
½ tsp. celery seed
¼ TBS ground mustard
½ cup olive or canola oil
¼ tsp. Italian season
4 cups cauliflower, cut into florets
4 cups broccoli, cut into florets
2 cups celery, slice
½ pint cherry tomatoes, halved
½ cup radishes, sliced
½ green bell pepper, sliced
1 can (6 oz) pitted ripe olives, drained and sliced

Directions:

In saucepan, bring the sugar, vinegar, salt, and mustard to a boil. Cook for 1 minute. Let stand until cooled.

Add oil, celery seed, and Italian seasoning; mix well. Cover and refrigerate.

Combine all vegetables in a large bowl; add dressing and toss.

Cover and refrigerate several hours, stirring occasionally.

Nutrition Information:

Yield: 8 Servings, Serving Size: 1 cup

Calories 210, Fat 16g, Protein 3g, Sodium 280mg, Carbohydrate 15g

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