

Vegetable Delight

Marinade:

¼ cup white distilled vinegar

¼ cup olive oil

1 Tablespoon sugar

Measure vinegar, oil and sugar into small sauce pan. Boil on medium heat for 2 minutes; remove from heat and cool.

Vegetable Mix:

2-15 ounce cans sweet peas

1 cup chopped yellow and/or red bell pepper

15 ½ ounce can French style green beans

1 cup chopped celery

15 ½ ounce can shoepeg corn

1 cup chopped green onions

2 ounce jar diced pimento

1/8 teaspoon salt and pepper seasoning mix

1 cup chopped green bell pepper

Open and drain sweet peas, green beans, corn and pimentos. Prepare fresh vegetables. In a large bowl, combine drained vegetables with chopped fresh vegetables and seasoning. Pour marinade over vegetables and refrigerate several hours. Yields 12 one cup servings.

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Junior-Fruit and Vegetable