

Marinated Vegetables

(Recipe Page)

Marinade

- 2 cups wine vinegar
- 1 " salad oil
- 1/2 Tbsp. sugar
- 2 or 3 tsp salt
- 1 " dried oregano leaves

I boil vinegar, sugar and salt till sugar is dissolved, then add oil and oregano.

- 1 head cauliflower, separated
- 8 carrots, sliced in large chunks
- 8 stalks celery, sliced " "
- 1 Bell pepper " " "
- 4 oz can of jar of pimientos, drained
- 1 " black olives "
- 1 " green " "

Cook first four ingredients until just barely tender - drain 5 min

Pour hot marinade over drained vegetables. Let stand overnight.