

Jodi's Marinated Veggies

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Rated: ★★★★★

Submitted By: Jodi T.

Prep Time: 20 Minutes

Cook Time: 5 Minutes

Ready In: 13 Hours 45 Minutes

Servings: 11

"This salad is so versatile because you can vary the veggies according to the seasons and it still tastes fabulous. The marinade is the key. Vinegar and oil is mixed with a bit of dry mustard, sugar and poppy seeds and then poured over the veggies and chilled overnight."

Jodi's Marinated Veggies (continued)

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INGREDIENTS:

1 head fresh broccoli, cut into florets	1/2 cup distilled white vinegar
1 head cauliflower, broken into small florets	2 tablespoons poppy seeds
4 ounces fresh mushrooms, sliced	1 cup white sugar
1 green bell pepper, chopped	2 teaspoons mustard powder
3 stalks celery, diced	1 teaspoon salt
1 onion, finely diced	1 1/2 cups vegetable oil

DIRECTIONS:

1. Blanch broccoli and cauliflower in a large pot of boiling water until just barely tender. Drain and rise with cold water.
2. In a large bowl combine broccoli, cauliflower, mushrooms, pepper, celery and onion.

Jodi's Marinated Veggies (continued)

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DIRECTIONS: *(continued)*

3. In a medium bowl, combine the vinegar, poppy seeds, sugar, mustard, salt and vegetable oil. Mix until well blended.
4. Pour the marinade over the vegetables and mix well. Chill overnight before serving. Keep any extras refrigerated.