

# SPECIAL VEGETABLE SALAD

Shannon

comments

Great for a large crowd. I like to serve it for holidays as a side dish.

notes

Feel free to vary the amounts and kinds of veggies. Add canned button mushrooms and green and/or black olives if you wish.

I like to marinate everything overnight, then either use a slotted spoon to serve over lettuce as a side salad, or, put everything in a large bowl and let people help themselves.

prepare in advance

## Ingredients

### Chop or slice

4 medium carrots  
3 medium turnips  
3 medium zucchini  
flowerettes of cauliflower

### Optional additions

canned button mushrooms  
green and/or black olives

### Finely chop

1/4 C onion  
2 T parsley

### Measure together

1 C corn oil  
1/2 C red garlic wine vinegar  
2 T pimento  
2 tsp. salt  
1 tsp. dry mustard  
1 tsp. dried basil, crumbled  
1/2 tsp. paprika  
1/2 tsp. lemon pepper  
1/2 tsp. dried marjoram, crumbled

complete recipe

Cook in salted water until tender-crisp, the carrots, turnips, zucchini, and cauliflower (carrots and turnips take about 6-7 minutes; zucchini about 5).

Combine the onion and parsley with ingredients that were measured together, to make a marinade.

Place in a large jar and shake the dressing well.

Add the vegetables and shake again.

Optional additions: canned button mushroom, green and/or black olives.