

Marinated Vegetable Salad

Also Known As

Course	Yield	Type of Food	Main Ingredient
Salad	16 servings		

Comments

From 2002 Hoedown of The Cincinnati Horticultural Society. From the kitchen of Helen Dillon.

Prep Time 24 hours plus	Cooking Time	Ethnic Origin American
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Pre-Heat? <input type="checkbox"/> Yes	Temperature	Grease Pan? <input type="checkbox"/> Yes
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Measure	Ingredient	Measure	Ingredient
	Dressing	2	6 oz jars marinated artichoke hearts, drained & quartered
.5 cup	mayonnaise		
2 Tbs.	chili sauce		
1 Tbs.	lemon juice		
1 tsp.	Dill		
	Salad		
2 cups	coarsely chopped cauliflower		
2 cups	coarsely chopped broccoli		
2 cups	sliced carrots		
1 8 oz	bottle of Italian dressing		
2 cups	cherry tomatoes, halved		

Instructions

Begin salad preparation a day before serving.
Separately blanch broccoli, cauliflower & carrots in boiling water.
Plunge into ice water & drain.
Marinate vegetables in Italian dressing overnight.
Drain vegetables & add tomatoes & artichokes.

Prepare dressing by combining mayonnaise, chili sauce, lemon juice & dill.
Mix well.
Add dressing to vegetables & toss.