

COLORFUL VEGETABLE SALAD

By Dorothy Zehnder

6 cups broccoli florets
6 cups cauliflower florets
2 cups cherry or grape tomatoes, halved (or 3 to 4 Roma tomatoes, peeled and chopped)
1 large red onion, thinly sliced
1 4-ounce can pitted ripe olives, drained and sliced
1 envelope ranch salad dressing mix
1 teaspoon salt
¼ teaspoon basil
¼ teaspoon Bavarian Inn All-Purpose Seasoning
1½ Tablespoons sugar
⅔ cup vegetable oil
½ cup vinegar, such as rice vinegar or balsamic

Optional:

½ cup carrots, sliced
½ cup celery, chopped

In a large bowl toss the broccoli, cauliflower, tomatoes, onion and olives. In a jar with a tight-fitting lid, combine dry dressing mix, next 4 seasonings, oil and vinegar; shake well. Pour over salad and toss. Refrigerate for at least 3 hours.

Approximately 20 servings.

Note from Dorothy – This is very good. It is a big recipe and good for a potluck. You can cut everything in half for smaller parties.