

# Marinated Garden Vegetable Salad

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The highlight of this recipe is the dressing. It's light, simple, and doesn't overpower the flavor of the fresh vegetables.

## Vinaigrette Ingredients

- 1 cup water
- 1/4 cup distilled white vinegar
- 1/4 cup apple cider vinegar\*
- 1/4 cup vegetable oil
- 1/4 cup white sugar
- 2 tsp salt
- 1 tsp freshly ground black pepper
- fresh vegetables (cucumbers, tomatoes, peppers, red onions, etc.)

\*You can also use red wine vinegar

## Other Ingredients

- fresh vegetables (cucumbers, tomatoes, peppers, red onions, etc.)

## Method

1. Whisk the vinaigrette ingredients together.
2. Chop the vegetables into bite size pieces.
3. Mix the vinaigrette with the vegetables, cover, and refrigerate at least two hours.